

EDITOR'S TABLE.

EDITORIAL CHIT-CHAT.

"PETERSON" FOR 1884. GREATER INDUCEMENTS THAN EVER.—We offer this number as a proof of the progressive character of "Peterson," as well as of the superiority—artistically—of its illustrations, etc., etc. We call particular attention to the *Prospectus* on the last page of cover. We claim there that "Peterson" is both *better and cheaper* than any magazine of its kind. That the public at large admits the justice of this claim, is proved by the fact that "Peterson" has now, and has had for years, *the largest circulation of any lady's-book* in the United States, or even in the world. For 1884 "Peterson" will be improved still more, however. Among other things, *the reading-matter will be greatly increased*.

It is now universally admitted that "Peterson" combines more desirable qualities than any other lady's-book. All others, at best, play but a secondary part. Its steel-engravings are the finest: and a steel-engraving is the finest of all engravings. Its stories are the best published: no lady's-book has such contributors. In its fashion-department, it has long been acknowledged to be pre-eminent; its styles are the newest and most elegant; its superb colored plates, printed from steel, are the only ones now given in the United States. The dress-patterns and the "Every-Day" department make it indispensable in a family *as a matter of economy*. No other lady's-book gives such illustrated stories and other articles. Where but one magazine is taken, "Peterson" should be that magazine; and every family that pretends to culture and refinement should take at least one magazine.

We continue to offer four kinds of clubs. For one kind, the premium is the unrivaled illustrated volume, "The Golden Gift," or the large engraving, "Tired Out," whichever is preferred. For another kind, the premium is a copy of "Peterson" for 1884. For still another kind, there are two premiums: "The Golden Gift" or "Tired Out" and a copy of "Peterson." For our very largest clubs, the magazine and both "The Golden Gift" and "Tired Out" are given—*three premiums in all!* No other magazine offers such inducements. Only our immense circulation enables us to do it.

Now is the time to get up clubs. Everybody will subscribe for "Peterson," if its merits and cheapness are fairly put before them. *Be first in the field.* A specimen will be sent, gratis, if written for. *Do not lose a moment.*

"IN THE ORCHARD."—The first engraving in this number is after a picture by Millais, the celebrated English artist, who also painted "Cherry Ripe," engraved by us for the January number of 1883. "In the Orchard" is a match-picture to "Cherry Ripe," and has been reproduced by us principally on that account. It is certainly one of the most charming of engravings. We only ask that it may be compared with those in other magazines. The superiority of "Peterson's" embellishments will be seen at once.

"CAN'T DO WITHOUT IT."—A lady sends her subscription, and writes: "I did without it this year, but can't afford to do without it next."

THE PRETTIEST CHRISTMAS OR NEW-YEAR'S GIFT for a lady—whether sweetheart, wife, sister, or daughter—is a paid-up subscription for "Peterson" for 1884.

A PUBLIC BENEFACTOR, ETC., ETC.—Many of our old friends and subscribers call us a public benefactor, for putting our magazine "at a price to bring it within the reach of all." We have numerous letters, for instance, like the following: "Dear Friend: I hope you will pardon me for addressing you by such a familiar title. I cannot but feel that you are very near to us: for we have been blessed many years in having in our home *the best magazine the world holds*. We all love it. Even the children are eager and impatient for 'Peterson' to come. My impatience exceeds theirs. I wish it was published weekly. Heaven's richest blessings should be poured upon you for putting 'Peterson' at such a price that it is within the means of everyone. I never in my life got up a club till last year, when I sent one; and this year I send a larger." We have often said: that we prefer a small profit on a large edition to a large profit on a small one. Hence we put "Peterson" at such a low price.

THE COLORED PATTERN in this number, which we offer to the subscribers of "Peterson" as a New-Year's Gift—with our best compliments and wishes for their health and happiness—is the most costly we have ever issued. It is a design in Embroidery for a Border, either for a mantel-shelf, a curtain, a chair, etc. We may add that the expense of this pattern has been greater to us than if we had given each subscriber a chromo, and one of the costliest kind. At a retail store this pattern would cost fifty cents.

NECKLACES OF FLOWERS, ETC., ETC.—At a recent ball in England, one of the features was the novelty and variety, both in shape, form, and material, of the necklaces. Many of them were formed of flowers to match the trimming, some of beads, and others of shells. In fact, the more ordinary ones of gold and silver seemed to be almost entirely superseded. The shoes nearly always corresponded with the trimming of the dress, while the heels partook of the color of the material.

THEY ALL COME BACK.—Occasionally a subscriber gives up "Peterson"; but sooner or later returns. We are receiving any quantity of such this year. Says one: "I have tried to go without it, but would rather go without my supper." Another writes: "I did without the magazine this year, after taking it for thirteen years; and the result is *I must have it for 1884*." Another: "My family made a change last year, but are going back to 'Peterson'; and others, I fancy, will do the same." They complain that other magazines do not keep their promises.

BETTER THAN SHE EXPECTED.—Everybody writes to us that it is so easy, this year, to get subscribers for this magazine. As an instance, a gentleman says: "My little daughter, aged thirteen, went around showing your sample. She did not expect to get more than enough subscribers to earn the 'Golden Gift'; but you see she has got enough to earn the extra copy of the magazine in addition."

"THE GOLDEN GIFT."—An old subscriber says of this premium: "It is the most beautiful book I ever received as a premium from any publisher. It is perfectly splendid." This, too, is the general opinion. Whatever "Peterson" does is done well. We always strive for the best.

"THE GOLDEN GIFT"—OUR SPLENDID PREMIUM.—Our principal premium for getting up clubs for 1884 is a beautiful volume for the centre-table, with poetical selections, and steel-engravings, bound in morocco cloth, with gilt edges, etc. We offer this choice volume because many persons write that they have enough engravings for framing, and would prefer something else, for once, for a premium. We have never offered any premium that, on the whole, is so costly and elegant as the "Golden Gift."

We have, however, as usual, a large-size steel-plate for a premium, so that persons getting up clubs can have it, if they prefer it to the "Golden Gift." The size is twenty-seven by twenty inches. The picture represents a fond mother carrying her little-one up to bed, and is entitled "Tired Out." It would frame charmingly for the parlor or sitting-room. Or, if preferred, we will send the "Christ Before Pilate," or any of our other premium engravings.

We will also give, for some of the clubs, an extra copy of the magazine for 1884; and, for large clubs, an extra copy, as well as the "Golden Gift" and "Tired Out." Now is the time to get up your clubs for 1884. *Send for a specimen to compare with.* "Peterson" is the cheapest and best.

THE JAPANESE FASHIONS in dressing the hair are very peculiar. At nine years of age a Japanese girl wears her hair tied up in a red scarf bound round the back of her head; the forehead is left bare, with the exception of a couple of locks, one on each side. When she is of a marriageable age, she combs her hair forward, and makes it up into the shape of a fan or butterfly, and at the same time decorates it with silver cord and balls of various colors. This means everything, and is fully understood by the young men of Japan. A widow who wishes for a second husband puts a tortoise-shell pin horizontally at the back of her head, and twists her hair round it, while an inconsolable widow cuts her hair short, and goes in for no adornment of any kind.

THE FASHIONS GIVEN IN THIS MAGAZINE, remember, are not those of any interested dealer—either in Philadelphia or New York. Nearly all the lady's-magazines are now mere advertising-sheets for some one or other dry-goods or dressmaking establishment, and are owned and circulated by such establishments in order to sell their goods. "Peterson" has no connection with such establishments, but gets its fashions direct from Paris. This magazine may, therefore, be relied on for its impartiality. It has long had the reputation, too, of giving the best and most refined styles.

IN MATERIAL FOR WINTER GARMENTS, never were these more varied, or greater license observable in the selection of style or coloring, so as to suit individual taste. For street wear, dark shades are generally adopted; blues, greens, and plum-colors are all fashionably worn, plain materials being made up with silk stripes, brocaded cloth, velvet, or velveteen. The last material is especially favored, and much used for skirts, side-panels, and waistcoats.

REPENTING A MISTAKE.—A lady forwards her subscription for 1884, saying: "I enclose two dollars for your magazine. I was persuaded against my better judgment to take another magazine this year. I commenced taking yours in 1845, and with the exception of this one year, have taken it ever since, and shall now always take it." Scores of ladies, in a similar manner, tell how they have been deceived by big promises, by other magazines.

WHAT A LITTLE GIRL CAN DO.—A little girl sends us a club for 1884, and says: "I am twelve years old to-day." That little girl, we prophesy, will make a notable woman. She begins right.

WE HAVE NO AGENTS, we repeat for the fiftieth time, for whom we are responsible. We especially warn the public against swindlers who go about offering a "chromo" to every subscriber to "Peterson"; for we put all we can afford into the magazine, and never give premiums to subscribers: our merit is so acknowledged, that we don't have to bribe subscribers in that way. Either *remit direct to us*, or subscribe through a newsdealer, or give your money to some person getting up a club that you know.

"FOR TWENTY YEARS."—A lady sends us one of our large clubs, and writes: "This makes twenty years that I have sent you clubs. It has been a great pleasure to me to do so; and I hope to live to send many more." Another writes: "I have sent you clubs for forty years."

MANTLES, DOLMANS, AND PELISSES for winter wear are, if possible, more luxurious than ever; the richest materials being heavily trimmed with handsome fringes of chenille and jet, while in many instances the linings of brocaded satin and Oriental silk are almost as costly as the fabric.

THE INCREASE IN PAGES, last year, in "Peterson," amounted to a full extra number. In other words, subscribers got as much reading-matter as if we had given them thirteen numbers, instead of twelve. We always are ahead of our promises, instead of behind them.

OLD SUBSCRIBERS AS WELL AS NEW can join in the same club. We thought this was understood as of course.

NOTICES OF NEW BOOKS.

The Jewel In The Lotus. By Mary Agnes Tinckner. 1 vol., 12mo. Philadelphia: J. B. Lippincott & Co.—This lady is already favorably known as the author of "Signor Monaldini's Niece." But the present novel is far better than its predecessor. The very air of Italy, where most of the action transpires, breathes through the story. The descriptions of scenery are as true as they are poetical. The characters, especially the Italian ones, act and talk as if they were really alive. The plot is well managed, also. Several spirited wood-engravings illustrate the pages.

A Round Dozen. By Susan Coolidge. 1 vol., 12mo. Boston: Roberts Brothers.—This is one of the most charming volumes of its kind that we have ever had to notice. The author is well known as a writer for children. In the present work she excels even herself. The illustrations are artistic, and the typography all that could be desired.

The Story of My Heart: An Autobiography. By Richard Jefferies. 1 vol., 12mo. Boston: Roberts Brothers.—This is a very remarkable book. It is one that will appeal, not so much to the ordinary reader, as to him or her who has thought, and thought deeply, on life's problems.

Worthington's Annual. Illustrated. 1 vol., small 4to. New York: R. Worthington.—A very beautiful book for a New-Year's gift for the young. It is profusely illustrated, there being not less than three hundred engravings, some colored, and others wood-cuts: and all by excellent artists.

Belinda. By Rhoda Broughton. 1 vol., 12mo. New York: D. Appleton & Co.—The heroine, her sister, and the Professor are better done than in novels of this class generally; but the story is not a pleasant one, and we lay down the book with a sense of relief.

Firelight Stories. By Louise Chandler Moulton. With Illustrations. 1 vol., 12mo. Boston: Roberts Brothers.—A book for children: the stories admirably told, the illustrations superior in every way. The volume is particularly suitable for a New-Year's gift.

OUR ARM-CHAIR.

PETERSON STILL LEADS THE FIELD.—Every year some new flashy magazine is started, offering all sorts of impossible inducements; and every year subscribers are "taken in" by such promises, only to repent afterwards of their credulity. In the meantime, "Peterson" goes on its way, still leading the field: for the public has found out it is best to pay for a good thing, and have done with it. For 1884, the promise is greater than ever. Already tens of thousands of subscribers have come in, without waiting for the January number even. The Havre de Grace (Md.) Republican puts the thing in the clearest language. It says: "All that money, brains, and enterprise can furnish is lavished on that 'queen of the lady's-books,' Peterson's Magazine." The Gloucester (Mass.) Advertiser concludes a eulogistic notice, too long to copy, by saying: "Those who secure 'Peterson' are sure of getting more than their money's worth." The Maquoketa (Iowa) Record says: "Peterson" is always first on our table, and always certain to be the best." We could give hundreds of such notices, but have not room: we only give these that new subscribers may know what the newspapers think of us. As the Henry (Ill.) Republican says: "Take 'Peterson,' and you will live long and be happy."

FASHION'S CHANGES.—There is an old saying that "Fashion is fickle": but the increased demand for Velvets and Velveteens must be the exception that proves the rule: for the rage for these goods commenced about three years ago, and has been on the increase up to the present time, promising even a greater increase the coming season. The demand for this class of goods has brought into the market a new brand of Velvet, known as the "Elberon Fine-Twill Velvet," which seems to fill a niche between the high-grade Velveteens and the high-cost Velvets. As its name indicates, it is a velvet of fine texture, coming in many and various shades, and its wear warranted by the manufacturers. It is also an economical article—costing not more than one-half the price of ordinary silk-velvets—and therefore it will be found a most convenient and desirable article for the many uses to which velvet is applied.

ONLY ONE THAT COMES SQUARE UP.—A lady, sending a club for this magazine, writes: "You say that 'Peterson' is the best of all. One of my subscribers took another magazine last year; but she says she wants 'Peterson' again, for the other did not keep its promises." We have received scores of such letters. The general tone is: "After all, we find that 'Peterson' is the only lady's-book that comes square up to its promises."

SEEDS AND PLANTS are so extensively advertised in "Peterson," that we need only call the attention of our fair readers to the fact. If you wish to buy good seeds, at fair prices, consult the advertising-pages at the end of this number.

IMPOSSIBLE TO DO WITHOUT IT.—A lady sends her subscription for 1884, and writes: "It is impossible to do without your magazine." Another: "No other magazine is so nice."

HORSFORD'S ACID PHOSPHATE is useful in dyspepsia. It gives the stomach tone, and imparts vigor to the whole system.

FACTS ARE STUBBORN THINGS.—Is there anything in any of the numerous advertisements of the Royal Baking Powder to show that the Royal does not use Ammonia and Tartaric Acid as cheap substitutes for Cream of Tartar? Or is there any charge, or the slightest insinuation in those advertisements, that Cleveland's Superior Baking Powder

contains anything but the purest Grape Cream of Tartar and Bicarbonate of Soda, with a small portion of flour as a preservative?

Ammonia and Tartaric Acid produce a cheap leavening-gas, which is not to be compared, in the practical test of baking, with the more desirable Carbonic Acid gas generated by the exclusive use of the expensive Cream of Tartar.

Use Cleveland's Superior Baking Powder, and judge for yourself of its superiority.

WHERE TO BUY THE CHEAPEST.—"It is worth while taking your magazine," writes a subscriber, "for the advertisements of where to buy the best and cheapest dry-goods, etc., etc. This information alone repays one for the subscription. I get now nearly all my things in this way." We find this a very general opinion. The facilities of getting goods by mail enables a lady—even if living in the remotest State—if she takes "Peterson"—to order and receive anything she wishes, from any dry-goods or other firm, at the lowest price, and in the quickest time.

"THEY COME TO ME," says a lady, who for many years has sent clubs. "I can truly say that 'Peterson' is the best and cheapest I ever canvassed for. I am never at a loss where to go to get subscribers: for they come to me, if I do not go to them."

PUZZLE DEPARTMENT.

ANSWER—Everything relating to this department should be addressed "Puzzle Editor," PETERSON'S MAGAZINE, Lock Box 409, Marblehead, Mass.

No. 216.—CHARADE.

My first is a seat.
My second is an organ.
My third is a beverage.
My whole is benevolence.

Rochester, N. Y.

KOL KAP.

No. 217.—WORD SQUARE.

1. A symbol. 2. Uncovered. 3. To guard. 4. Terminates.
New Haven, Conn.

YELLER.

No. 218.—NUMERICAL ENIGMA.

A 1, 2, 3, 4, 5, 6, 7, 8, 9 is a 5, 6, 7, 8, 9 containing the 1, 2, 3, 4.

San Francisco, Cal.

ARGENTINE.

Answers Next Month.

ANSWERS TO PUZZLES IN DECEMBER NUMBER.

No. 213.

B
T E A
B A R R A
R Y D
L

No. 214.

1. Havre, bare. 2. Lemon, leon. 3. Roman, roan.

No. 215.

S O L V E R S
S L E E T
O R E
M
C O N
B O N E S
P A T T E R N

HORTICULTURAL.

GROWING PLANTS IN WINTER.—A recent writer on horticulture gives his experience in raising plants *by water alone*, in the house in winter. After having described his early experiments—in which he succeeded in raising tulips, snow-drops, crocuses, and other plants in large basins filled with good garden-mold—he arrives at the conclusion that earth can be entirely dispensed with, and that the plants may be made to flourish in water alone.

"I resolved to trust to the effects of water only," he continues: "that is, without earth, which would be a much neater and cleanlier way, and might be more acceptable to the curious of the fair sex, who must be highly pleased to see a garden growing, and exposing all the beauties of its spring flowers, with the most delicious perfumes thereof, in their chambers or parlors—a diversion worthy the entertainment of the most ingenious; but yet further, to bring this to a more profitable use by raising young salads in the same place, and all with very little trouble or charge.

"I bought some dozens of flint tumbler-glasses. I bought them from whole pints to halves and quarters. These glasses should be wide at the top, and made tapering to the bottom, which renders them very convenient for this use. I likewise bought some glass basins, as large as I could get, and took care to choose them also tapering from top to bottom; then I fitted pieces of cork, about half an inch thick, to the inside of the tops of the glasses, which could not sink far in, by reason of the glasses being less all the way from the top to the bottom, as aforesaid. In these corks I cut holes proportional to the roots which I designed to place upon them. Some glasses would hold two roots, some but one, and some three or four. The corks on the basins had many less holes cut in them, in order to place on them a number of smaller roots, which might blow together with the more splendor.

"Being thus prepared—which was all my charge and trouble that way—my next business was to get the flower-roots. A little before the end of September, I accordingly made a small collection of polyanthus and narcissus-roots, several sorts of hyacinth, tulips, crocuses, daffs, jonquils, etc.; all large blowing roots, or the labor of rearing them would have been lost. These I placed upon corks in glasses proper to their size: the crocuses on the corks in the basins, that they might—being of various colors—blow together, to make the more pleasing object. Before I placed these dry roots on the corks, I filled the glasses and basins only just to the bottom of the corks, so that the bottoms of the bulbs would but just touch the water.

"My dry roots being thus placed in my windows, some of them even with the panes, others with their tops only even with the bottom of the sash—which, by the way, I kept always shut, because my glasses hindered the opening of the casement; but doubtless a little air in very fine weather, when the wind was only in the south or west, and when there was no frost, would have been very advantageous to the plants—I took particular care that no water should be filled up to wet more than just the bottoms of the bulbous roots: for that would certainly have rotted them, and have destroyed all my hopes.

"In a few days after I had placed my spring flower-roots on the corks over the water, they threw out their thin fibrous roots strongly into the water; which was a most diverting pleasure to behold. The whole process of that germination (if I may so call it) was visible through the glass. When the glasses were pretty well filled with these fibrous roots—that is, when there were enough to draw sufficient strength for the nourishment of the leaves, stalks, and flowers—the green buds first appeared, which soon shot into leaves; and the stalks with the flower-buds soon followed—all as strong, or, I may say, rather stronger than the garden does afford. They grew so fast, and yet with a full strength, that I had polyanthus and narcissus

susess blowing out in perfection before Christmas-day, with all their perfection of color and perfume. Several hyacinths followed them in the same manner. The crocuses would have been equally early, but I could not get any roots to my mind till some time after Michaelmas, which occasioned their being later than the rest of their companions. I at last met with the large roots of the great blue crocus, which blows late, and very often not at all. The yellow crocus and the white-striped, or very pale blue, are the forwardest, and the best to be chosen for our use.

"It must be remembered that the rooms in which this gardening is carried on must have fires in them every day, as I had in my chamber, which was kept with reasonable warmth all the day and evening, but not in the night. These exceedingly forward rarities are certainly most grateful to the exterior senses: but this leads me to a more useful fact, namely, that by the same means you can produce, as early as you please, something that may be acceptable to the taste and nourishing to the microcosm, or little world—the body; that is to say, that you can raise fine young salads in the coldest part of winter, in any warm room, as aforesaid, and very near after the same manner.

"All fibrous roots will grow and blow in these glasses; and it is much better for their lasting in bloom than putting cut-flowers in flower-pots, which usually decay in four or five days, when those in the glasses will keep blowing for a month. I have had all this Christmas great double daisies, red and white, primroses, and striped polyanthus, in full, fair, and sweet blooms, flourishing upon my glasses in as much perfection as they would have done in the garden in summer; and by this means the chamber-garden may be continued all the year round, not to be destroyed by heat or cold, by wind, nor by an inclemency of the air; and these glasses give a full and most delightful view of vegetation in all its progressions. You here behold the great Creator's all-wise directions in the course of nature, and see wonderful things produced from very weak and small beginnings."

OUR NEW COOK-BOOK.

Every Receipt in this Cook-Book has been tested by a practical housekeeper.

SOUPS.

Bouillon.—This is the common soup of France, and is in use in almost every French family. Put beef in an earthen stock-pot, in the proportion of one pound to one quart of cold water. Place it at the side of the fire, and let it become slowly hot. By so doing, the fibre of the meat is enlarged, the gelatine is dissolved, and the savory parts of the meat are diffused through the broth. When the object is simply to make a good, pure-flavored beef-broth, part of the shin or leg will answer the purpose, adding some vegetables, and letting it stew four or five hours. But if the meat is to be eaten, the rump or leg-of-mutton piece should be used.

To Make a Rich Soup.—A cup of thick sour cream put into the tureen first, and well mixed with meat-soup, when about to be served, gives a fine flavor.

To thicken or enrich white or fish-soups, pour them, boiling hot, on the well-beaten yolks of two or three eggs.

FISH.

To Stew Codfish.—Put three pounds of fresh codfish, cut into pieces an inch thick, into boiling water, with a tea-spoonful of salt, and let them boil for five minutes. Lift them out, and let them drain. Have heated, in a saucépan, one pint of cream or rich milk, with four table-spoonfuls of fine breadcrumb. Put the fish in it, and let it stew for ten minutes. Season with cayenne, and a spoonful of white wine.

MEATS.

Roast Leg-of-Pork.—Make a sage-and-onion stuffing; choose a small, tender leg of pork, and score the skin in squares with a sharp knife; cut an opening in the knuckle, loosen the skin, and fill with the sage-and-onion stuffing; spread the whole leg with a thin coating of sweet butter, and put it before a clear fire, but not too near; baste well while cooking, and, when nearly done, draw a little nearer the fire to brown; thicken the dripping with a little flour, add boiling water, season with salt and pepper, boil up at once, and serve in a gravy-tureen.

Scalloped Eggs.—Mince any kind of cold meat, season with pepper and salt, adding a little breadcrumb; cover the bottoms of preserve-saucers with it, putting in each a small piece of butter; break a fresh egg on top; set on a slide in a hot oven; when the egg begins to cook, sprinkle a little breadcrumb rolled very fine on it, with a dust of salt and pepper; send to table hot: breakfast or lunch.

VEGETABLES.

Celery-Sauce.—Wash two heads of fine white celery, and cut it into small pieces; put it into a pint and a quarter of new milk, and simmer till quite tender—about an hour—then rub it through a fine sieve. Beat the yolks of four fresh eggs with a gill of thick cream, mix all together, and stir over a gentle fire for five or six minutes, till the sauce thickens, and serve.

Stewed Potatoes.—Rub a saucepan with a clove of garlic, put two ounces of butter into it, and when it is melted, add six large new potatoes peeled and cut in quarters. Put in a little hot water, pepper and salt to taste, a small quantity of grated nutmeg, some minced parsley, and the juice of half a lemon. Let the whole stew slowly, till the potatoes are quite done.

DESSERTS.

Plum Pudding.—One pound of currants, one pound of plums, one pound of mixed peel, one pound of suet, one-half pound of breadcrumb, one-half pound of flour, six eggs—six yolks and four whites—one pound of sugar, one teaspoonful of mixed spice, half-pint of old ale, one scraped carrot—the red part, half a nutmeg, one-quarter ounce of bitter almonds, one wine-glass of brandy. In mixing the pudding, let the suet and breadcrumb be very fine, the currants well washed and dry, the plums carefully stoned; make flour-and-water paste, and cover the pudding before tying down; boil six hours. With care, this will be found an excellent recipe. A few sweet almonds, blanched and cut in strips, and stuck in the pudding, ornament it prettily.

Apple-Charlotte for Children.—Butter a small pie-dish or round basin; line it with thin slices of bread and butter—the staler the bread the better; cut some large cooking-apples into thin quarters or slices, and lay them on the bread and butter, with a sprinkling of brown sugar and pounded lemon-peel. Proceed thus in alternate layers till the dish is full. Bake in a quick oven till the apples are quite soft, and the bread and butter is quite crisp; this can be either turned out, or served up in the pie-dish, as preferred.

CAKES.

In Making Cakes, be careful to observe the following simple rules: Beat them up with your hand—not with a spoon; always dry your flour; always clean your currants and sultana-raisins in flour—not in water; beat up eggs for ten minutes before adding them to the other ingredients; when the cakes are taken from the oven, turn them out of the tin, and stand them outside the warm tin.

Cake or Buns.—One pound of flour, one ounce of butter, three-quarters of a pound of brown sugar, one pound of currants, four ounces of candied peel, three eggs well beaten, one-quarter ounce of carbonate of soda, one-half pint of milk warmed. Rub the butter in the flour, then stir in the sugar, sprinkle the carbonate of soda over the mixture,

and immediately add the milk and eggs previously mixed together (the milk must have been warmed, and the eggs well beaten), then add the currants and candied lemon, cut thin. Beat all together well with a strong spoon for ten minutes. Have ready tins well buttered, half fill them, and put them directly into a brisk oven.

A Welsh Cake.—One-half pound of butter without salt beaten to a cream, one-half pound of flour well dried, but not added till cold, one-half pound of sifted sugar, each put in separately and by degrees, four eggs, the yolks and whites beaten separately to a perfect froth, and added by degrees the last thing. The whole ingredients must be beaten together for one hour, and the yolks added after that. Butter your mould well, and butter the paper you line your mould with very well, and allow the paper to be much higher than your mould, as it will rise high.

A Good Pound-Cake.—Take rather more than one pound of flour, one pound of currants, one ounce of butter, one ounce of powdered loaf-sugar, one-quarter pound of mixed peel, eight eggs, half a teaspoonful of sal-volatile, ten drops of essence of lemon. Warm the butter a little, then beat it into a cream; add one egg at a time, beating it up well first; add the sugar, beating that also into the ingredients, and then gradually add the flour, mixing it well for more than half an hour.

Buckwheat-Cakes without Yeast.—Make the batter as in former recipes with sweet milk; dissolve in the milk two heaped teaspoonsfuls of cream-tartar; it should be thinner than when made with yeast. Mix the batter just before using it; fry immediately after adding the soda, and if a large quantity is made, divide the batter and soda; put half of the soda in one vessel; use this, and add the second portion to the remainder of the batter; or use sour milk and soda.

EDITOR'S TABLE.

EDITORIAL CHIT-CHAT.

How to Renew Old Dresses.—We have often told our readers that it is taste, not mere expense, that makes an elegant and stylish dress. We have seen scores of fine ladies wearing even Worth costumes who did not look handsome in them, because they had ordered or purchased what was unsuited to their complexions, figures, etc., etc. It is not necessary, however, *always* to have a new dress in order to keep up with the changing fashions of the day: old dresses may very frequently be re-adapted, at comparatively little cost: if it is done with taste.

For example, it is folly to entirely alter the style of a dress merely because it is a year old, unless there be some fault which cannot be remedied. There are cases, however, when the re-making of an old dress is a positive advantage; as when there are *two* old dresses, both useless in themselves, but which, when combined, may make a really stylish dress. And the present fashions are particularly adaptable to these combinations; as, for instance, waist-coats of a different material may be added to a bodice, and different-colored bodices may be worn with different-colored skirts; polonaises, with colored or black skirts, and panels, and other trimmings, of different colors and materials to the dresses. Figured materials, also, being still mixed with plain fabrics, the task of renewing old dresses becomes easier than ever. Old silk dresses, likewise, may be advantageously used as trimmings to old woolen dresses. As for silk costumes, they can only be renewed with another silk, or satin, or brocade, or velvet; velvet, indeed, is best of all, being more fashionable than ever this year. It is generally the bodice that becomes sooner unwearable; this may be renewed with a velvet waistcoat, or the whole bodice may be of velvet: in each case the skirt will be trimmed with velvet, or at least looped up with velvet loops. In colored velvet bodices, satin trimmings of a contrasting color may be used, but it is more correct to have them to match, if possible.

For the renewal of evening-dresses, there is nothing better or more elegant than lace, especially as colored lace is now worn, and is made to match every color in fashion. A blue, pink, straw, black, or white lace polonaise may thus be worn over a corresponding lace skirt, and, if necessary, the skirt itself may be trimmed with lace flounces of the same color.

TRASHY MAGAZINES, made up of poor stories taken from third-rate English periodicals, are started every year, live a few months, and then die, defrauding their subscribers. Such are the magazines, too, that generally offer a premium to each subscriber. We have continual complaints from people who have been "taken in" in this way. But how can we help the victims? The only remedy is to subscribe for a magazine like "Peterson," that has always kept its promises, and that is, as its long and successful career has proved, "the cheapest and best."

OUR PREMIUMS FOR CLUBS this year seem to be more popular than ever. We knew they were more costly, and thought also they were unusually good. A lady writes: "I received my premiums to-day, and can hardly express my pleasure, they are so much nicer than I expected. The engraving is beautiful, and the Golden Gift is elegant. Accept my thanks." We have scores of similar letters.

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How To Write a Good Story.—We are continually offered manuscripts by new beginners, who ask us to point out the faults, if any, of their stories. We have not time to answer separately even a tithe of such inquiries. As a rule, a first effort is hardly ever worth printing: for, whatever the writer's ability, he or she is generally deficient in the artistic handling of the tale. We cannot do better than to quote what Mr. Wilkie Collins—himself a very successful novelist—says on this subject: "Keep the story rolling," are his words, "and you can be assured then of the interest of the public. The failure to do this results in no end of bad novels. Especially is this so now, when novels are all published first as serials. Where the story goes straight forward, there is no difficulty in keeping the interest always at a heat. In writing a novel, the author must not be seduced into working up attractive bits as they seem to impress him, and then writing up to them: he makes his story lumpy and irregular. In writing a novel, make a good ready: be fully prepared: never go back to catch a dropped stitch, but go slow and go forward. That's the only secret in story-telling."

HAIR ON THE UPPER LIP.—We are frequently asked what is the best method to remove hair from the upper lip. A lady writes, on this subject, to a New York paper: "It is quite true," she says, "that most of the depilatories advertised are worthless, because if they are strong enough to remove the hair, they will also destroy the texture of the skin. Shaving will not do, either, because it promotes a more active growth of hair. This is the remedy I have tried myself—and would it were more generally known: for I am sure it would lessen perceptibly the sum of misery in this world. Let cold-cream be first applied to soften the skin, and then let every obnoxious hair be separately drawn out by the roots with a good fine pair of tweezers in a good light before a looking-glass. The cold-cream can be applied again, and will allay any irritation. The hair will reappear after a while; but the process can be repeated indefinitely: but once a week is often enough. I have done it for fifteen years, and I am quite sure that no one suspects me of having a mustache." We quote this for what it is worth. Never having had to try the process, we cannot speak of it experimentally.

WE HAVE NO AGENTS, we repeat for the fiftieth time, for whom we are responsible. We especially warn the public against swindlers who go about offering a "chromo" to every subscriber to "Peterson"; for we put all we can afford into the magazine, and never give premiums to subscribers: that is too obvious a trick. Either *remit direct to us*, or subscribe through a newsdealer, or give your money to some person getting up a club that is an acquaintance, or that you know something about.

THE "DRESS-PATTERNS" FIT NICELY.—Our dress-patterns are everywhere appreciated. "Peterson" is now the only magazine that gives them regularly. A lady writes: "I think your magazine is the best. The dress-patterns fit nicely. I use no other. I have taken your magazine for several years, and could not do without it."

OLD SUBSCRIBERS, AS WELL AS NEW, can join in the same clubs. We thought this was understood as of course.

"THE GOLDEN GIFT"—OUR SPLENDID PREMIUM.—Our principal premiums for getting up clubs for this year are an extra copy of the magazine and the "Golden Gift," a beautiful volume for the centre-table, with poetical selections, and steel-engravings, bound in morocco cloth, with gilt edges, etc. We offer this choice volume because many persons write that they have enough engravings for framing, and would prefer something else, for once, for a premium. We have never offered any premium that, on the whole, is so costly and elegant as the "Golden Gift."

We have, however, as usual, a large-size steel-plate for a premium, so that persons getting up clubs can have it, if they prefer it to the "Golden Gift." The size is twenty-seven by twenty inches. The picture represents a fond mother carrying her little-one up to bed, and is entitled "Tired Out." It would frame charmingly for the parlor or sitting-room. Or, if preferred, we will send the "Christ Before Pilate," or any of our other premium engravings.

We give, for some of the clubs, not only an extra copy of the magazine for 1884; but, for large clubs, an extra copy, as well as the "Golden Gift" and "Tired Out." Now is the time to get up your clubs for 1884. *Send for a specimen to enclose with "Peterson."* "Peterson" is the cheapest and best.

SOFT WIDE RIBBON looks well for ties. It is fastened round the throat in a large bow and with very short ends. Just now it seems to have taken the place of gauze or lace. The same ribbon is also worn in the house in a variety of fanciful ways. One is to make a bow and fasten it near the throat at the left side, draw the ribbon to the front, and fasten it by a fancy brooch; then carry it half-way down the bodice, pinch it together, and secure it by another brooch or fancy pin; then tuck in the end, which has a frill of lace, to simulate a pocket-handkerchief. This brightens up a dark dress. The square colored silk handkerchiefs are tastefully arranged as detached veats for the fronts of dresses by being ganged at the throat and waist, the two ends of the handkerchief fixed to a straight collar of black velvet, or colored satin matching the silk.

THE CRY IS "STILL THEY COME."—The new subscribers to "Peterson," this year, are even greater in number than ever. It seems to be no trouble to get up clubs. Says one lady: "Although I am living at present in the mountains of California, and have no neighbor nearer than twelve miles, I have always succeeded in getting up a club." The fact is, "Peterson" keeps its promises; and the public has found out that very few others do.

BACK NUMBERS of this magazine can always be had by addressing the publisher. Sometimes, when local agents run out of their supply, they say that even the current number is not in print. But by remitting eighteen cents to us, you can always be supplied with it or any other.

THE LOWER LIMBS should always be well protected in winter. Few ladies pay enough attention to this. They wrap up the upper part of the body well enough, but neglect the feet and lower limbs; and hence colds, pleurisy, pneumonia, and consumption.

OUR "EXCRODINARY PATTERNS" appear to be more popular than any that appear elsewhere. A lady sending us a club writes: "Your patterns for the past year have been splendid, and have saved me the price of the magazine, and more too."

ONE SECRET OF BEING CHARMING, for a woman, is to make people feel satisfied and pleased with themselves. To do this, one need not be insincere: tact is all that is wanted. A woman with tact never hurts anybody's feelings.

VOL. LXXXV.—18.

ADDITIONS TO CLUBS may be made, at the price paid by the rest of the club, *at any time during the year*. And when enough additional subscribers have been sent, you will be entitled to another premium, or premiums, precisely as if it were a new club. Go on, therefore, adding to your clubs and earning premiums.

NOTICES OF NEW BOOKS.

Guenn. By Blanche W. Howard. 1 vol., 12mo. Boston: Jas. R. Osgood & Co.—This is a story of very remarkable power. The scene is laid in a fishing-village on the coast of Brittany, in France; and the principal characters are: an artist who goes there to sketch, a priest, and a fisherman's daughter. The latter is "Guenn," the heroine. All three of these characters are drawn with a force and naturalness that has few parallels in recent American fiction. The story, as a story, however, is quite ordinary; and the end is tragic. This is a necessity in this case. But why should subjects be chosen that make a tragedy inevitable? In the higher walks of poetry, as in "Lear," the imaginative lift—let us say exaltation—reconciles us, as it were, to the fatal ending; but all this is wanting in stories like this: stories of every-day, almost commonplace, life. The result is that one rises from the perusal of a book like "Guenn" with a feeling of unutterable sadness. Now is this true art? If we had space, we think we could show that it is not. The feeling—or whatever you may call it—which leads to the writing of such stories is morbid, so far as life is concerned, and we think false artistically, also, even though written, as this book seems to be, to "point a moral."

Beyond the Gates. By Elizabeth Stuart Phelps. 1 vol., 12mo. Boston: Houghton, Mifflin & Co.—To the tens of thousands who were interested in "The Gates Ajar," as well as to thousands of others whose thoughts turn to a better world hereafter, this new book of Miss Phelps' will be very welcome. It is an attempt, in the shape of a story, to throw some light on the conditions of existence after death; and as everyone has hopes and aspirations relative to that great future, the volume will find hosts of readers. Many will consider that the author has quite succeeded in her aim; others will regard her as having added nothing to what we know, or do not know. Doubtless it is for wise purposes that the exact condition of the soul after death is hidden from us. But all believers will unite with Miss Phelps in the idea that we shall certainly recognize in the next world those we knew and loved in this. The execution of the author's plan is not less artistic than in her former volume. The volume is handsomely printed.

Health in the Household; or, Hygienic Cookery. By Susanna W. Dodds, M. D. 1 vol., 12mo. New York: Fowler & Wells.—The authoress of this bulky volume seeks to revolutionize, to a certain extent, the whole system of cookery. She professes to give only such receipts as will be wholesome as well as palatable. Her book is divided into three parts: "The Reason Why," "Hygienic Dietary," and the "Compromise"; and she claims that these titles elucidate themselves. We confess to not being sufficient adepts in cooking to be able to speak of the merits of the work "ex cathedra." Certainly American cookery, as it is generally practiced, is about as vile as it can be; and whoever can reform it, be it a Francatelli or a Susanna W. Dodds, M. D., will "deserve well of their country," as the old Romans used to say.

Rosemary. By the author of "Molly Bawn." 1 vol., 12mo. Philadelphia: J. B. Lippincott & Co.—The novels of this author are always sure to be bright and sparkling; and the present story, in this respect, is not inferior to its predecessors. In fact, though not better than "Molly Bawn," it is decidedly ahead of "Phyllis" or "Portia." We can cordially recommend it.

OUR ARM-CHAIR.

"GROWS BETTER EVERY YEAR."—Never before did we receive such encomiums as we are receiving this year. One lady writes: "Find enclosed \$13.50 for my tenth annual club, and the thirty-eighth year of my own subscription; and I find it grows better every year." No wonder that we "lead the field," when we have old friends like these. Another, who gets up a club for the first time, says: "I admire your magazine so much I intend taking it for the rest of my life." Another says: "I think your magazine is much better than it used to be; and especially do I enjoy the historical and other illustrated sketches, and would be pleased if you would give one such narrative in each number. The stories, the different patterns, and also the engravings, are finer than those of any other magazine for the price." Another writes: "I have had it to read for thirty years; and my husband says I think more of it than I do of him." An editor writes: "Although I have seen many ladies' magazines, I know of none that will rank with 'Peterson' for the price, or even for a dollar or two more. Every man should get it for his wife or daughters, and then he will see how pleased they will be: it will do him more good than the money would—see if it don't." The Philadelphia Home Journal—itself a lady's periodical—says: "The name 'Peterson's Magazine' comes to us like a voice from the past—a whisper, as it were, from our childhood, when we eagerly looked forward to the monthly arrival of this periodical of sterling morals, and yet withal the most entertaining monthly we have ever seen. Well do we remember its entertaining stories, good precepts, and considerate price, all of which tend to husband that regard incident to objects of affection and pleasant memories."

HEALTH IN A GARDEN.—The tendency of the American people, when feeling out of sorts, to dose themselves with nostrums, instead of resorting to out-door exercise, is a great failing. There are many instances recorded where ladies in delicate health, or suffering from various diseases, have, acting under the advice of physicians, been restored to health by simply devoting a few hours each day to work in a garden. In order to do this, it is necessary to have a garden; and in order to have a garden, it is necessary to procure seeds, plants, etc. To enable our readers to procure seeds, with the certainty of obtaining those that will grow when properly planted, is the object of this little notice. In our advertising pages, a department will be found filled with the announcements of the leading houses of this country who supply seeds, plants, etc., for gardening purposes. Seedsmen and nurserymen who spread their announcements before the public, attaching their own names to their goods, are thoroughly responsible, and invariably give a good article. It is only those who prepare their goods for market, and sell the same through any corner-grocery, without taking personal responsibility, who palm off upon the purchaser inferior and worthless goods. We recommend our readers, therefore, to patronize those who are not ashamed to brand their goods with their own name.

THE REVOLUTION IN BUYING made by advertising, and by the ease and certainty with which purchases can be forwarded by mail, is a new evidence of the progress which this American people is continually making. A lady in the remotest parts of the United States, if she takes a magazine like "Peterson," knows from the advertisements what dealers have the best goods and the largest assortments, and which ones furnish articles at the lowest prices. She has only, therefore, to order what she wants, and she will receive her goods by mail promptly, with far less trouble than it would require to go to the nearest town, even if she could make her purchases there to equal advantage. Verily this is a wonderful age.

A SUCCESSFUL ENTERPRISE.—New York City is the metropolis of the New World. From her docks are exported, and at them is received, sixty per cent of all our foreign commerce. She supports more than 1,000 churches, has 18,000 manufacturing establishments, employs 316,000 operatives, and turns out \$780,000,000 products annually. Tourists should always inspect her long lines of ocean steamships, cross her great bridge, pass up Fifth Avenue, ride in her magnificent park, and visit some of her principal manufacturing establishments. Among the latter, which has obtained national celebrity, is the great Laboratory where is printed the annual "Receipt Book" and



"Almanac," from which our meals are prepared, and from which we reckon our days, as well as the innumerable bottles of Castoria, familiar to mothers everywhere.

A few words respecting the remarkable success of this enterprise will encourage young men in honest dealings, and gratify mothers, whose friend its founder has so long been. During the frightful scourge of cholera infantum in the Eastern States in 1850, Samuel Pitcher saved ninety per cent. of his patients, and rose to immediate eminence. He made children's diseases a specialty, lectured upon the physiological, diietetic, and pathological treatment, wrote for the press, and took strong grounds against the use of narcotics and opiates so frequently administered in the shape of paregoric, syrups, and mysterious panaceas. His formula or prescription—now so widely known as vegetable "Castoria"—was soon adopted by advanced physicians, for he boldly published it upon every package. A report of the Pathological Society of New York, in 1862, says: "The Castoria, prepared by Dr. Samuel Pitcher, has been found to be a valuable adjunct to the *materia medica*, and free from morphine or other injurious substances." The Castoria laboratory was removed from Hyannis, Mass., to New York, about 1800. "To nothing," said the superintendent, "is the success of Castoria so greatly due as to its uniform quality." In filtering the extract, filling, labeling, wrapping, and boxing the bottles, printing the Receipt Book, shipping the goods, and keeping the books, several hundred men, young women, and boys are employed. Thus from small beginnings, Peter Cooper with his glue-pot, and Samuel Pitcher with his kettle, have not alone dignified labor, and shown to younger men the advantage of undeviating integrity in what they undertake, but from the small voices in many scattered homes, like distant brooklets forming the great valley-streams, they have received their reward.

"Honor rests not in name, but in the heart;
He's most a man who acts best his part."

PIANOS FOR THE GOVERNOR-GENERAL OF CANADA.—We see by the Ottawa Citizen that two pianos, of the celebrated factory of William Knabe and Co., have just been selected for His Excellency, the Marquis of Lansdowne. One was a magnificent Grand "Knabe," in elegant rosewood case, and the other one of their Upright Cabinet Granda. The tone, touch, and workmanship of these instruments are described as being perfect. The most thorough judges were employed to make the selection, one of them being Mr. E. Harris, who, previous to leaving England, held the high appointment of Local Examiner to the Royal Academy of Music, London.

THE POPULAR "ARCADIA VELVETEEN."—It will be seen from our Paris letter that velvets and velveteens still continue the rage. The fashion is really the most artistic one that has prevailed for years. There is no fabric indeed so beautiful, on the whole, as a handsome velvet or velveteen. The latter especially is particularly desirable, as it can be used where velvet would be in bad taste; and of the various makes of velveteen, the Arcadia more than deserves the singular popularity it enjoys. It is lady-like without being extravagant, and can always be brought in, either to create a new costume, or to rejuvenate an old one.

HORSFORD ALMANAC AND COOK-BOOK mailed free on application to the Rumford Chemical Works, Providence, R. I.

MOTHERS' DEPARTMENT.

[MEDICAL BOTANY—OF THE GARDEN, FIELD, AND FOREST.]

BY ABRAHAM LIVESTR, A. M., M. D.

No. I. INTRODUCTORY.—MAIZE—INDIAN-CORN—CORN-SILK.

In continuing this series of papers under the above title, the writer deems it appropriate to state—to the end that new subscribers may understand the course pursued—that he first treated of all medicinal plants pertaining to the garden, and then entered, with note-book and pencil, into the wide domains of nature—her fields and forests—and has spoken of the chief medicinal plants, shrubs, and trees, in alphabetical order down into those beginning with the letter M, and he will thus continue to the end, excluding only those that pertain to the garden.

MAIZE—*Zea mays*. Indian-corn, chasse among the Gramineæ, or grasses, by botanists. It is a native of Southern America. *Zea*, derived from the Greek *Zeo*—I live—because it is a great sustainer of animal-life.

Corn-meal, well boiled in the form of mush, is an old, favorite, and often effectual poultice—used more largely in hospital than in private practice; and the fine meal makes a nice gruel, often much more grateful or palatable to the sick than oat-meal. With fine sweet Indian-meal in the house, a mother need never be in want of a nice article to make a bowl of acceptable nourishment for the sick of her household. The hot corn-meal poultice is very soothing to sore and painful parts; but often its weight is a source of discomfort, and it must not be allowed to become cold.

But there is another medicinal product derived from the corn—the dark fungous nodes called smut. This fungous growth is seen in every corn-field, and we doctors or botanists have given it the classical name of *Ustilago maydis*, from which our manufacturing pharmacists have made a fluid-extract: and many members of our profession are writing of its great powers. Its properties are similar—perhaps superior—to the fluid-extract of ergot (black rye), and need in place of it. Mothers, however, should not

touch it. Let the profession, if they will, run after new things—strange gods—to the neglect of well-established old ones.

Still more recently, the "corn-silk," proceeding from the ears of corn, has been introduced to the notice of the profession as containing decided medicinal virtues in kidney and bladder troubles, or urinary affections. It can be used in infusion by mothers: two ounces of the fine green silk to a pint of boiling water, and taken freely—*ad libitum*—either warm or cold, in all cases where there is any evidence of the kidneys being affected: by the high color of its secretion, pain or irritation manifested by the passage of gravel (calculi), burning or smarting. Without doubt it is a safe agent, and often being readily procured, mothers can easily ascertain if there is anything good in it: and, if so, hold on to it: if not, she can return to "parsley-root tea," or flaxseed-infusion and baking-soda, in such cases.

Mothers should remember, however, that the "old saw"—"An ounce of prevention is worth a pound of cure"—is yet true, and should be exercised with prudence and judgment. Children neglected will often sicken and die: and it is high time that mothers should be impressed with the fact, both by her spiritual and medical advisers, that the sin, in such cases, lieth at her door, instead of it being the will of Providence.

PUZZLE DEPARTMENT.

Everything relating to this department should be addressed "Puzzle Editor," PETERSON'S MAGAZINE, Lock Box 409, Marblehead, Mass.

No. 219.—DIAMOND AND SQUARE.

Diamond.—1. A letter. 2. Consumed. 3. A spasmodic effort. 4. Before. 5. A letter.

Square.—Behead and curtail the central word, leaving a complete word-square.

Boston, Mass.

LOLANTHE.

No. 220.—METAGRAM.

Entire, I am perched. Change my head, and I am a domestic animal. Again, and I am the best part. Again, and I am a heavy stick. Again, and I am a light blow. Again, and I am a plant. Again, and I am a cistern. Again, and I am a rodent. Again, and I am an Indian cloth. Again, and I am a fabric for the floor. Once more change my head, and I am an article of wear.

Devereux, Mass.

B. L. CYCLES.

No. 221.—DROP-Letter PUZZLE.

[A seasonable quotation from Shakespeare.]

—O—I—T—E—I—T—R—F—U—D—S—O—T—N—

Boston, Mass.

LOLANTHE.

No. 222.—NUMERICAL ENIGMA.

My first is in laugh, but not in cry.
My second's in live, but not in die.
My third is in half, but not in whole.
My fourth is in wood, but not in coal.
My fifth is in mast, but not in keel.
My sixth is in toe, but not in heel.
My seventh's in knight, but not in dame.
My eighth is in catch, but not in tame.
My whole is an Indian hero's name.

Needham, Mass.

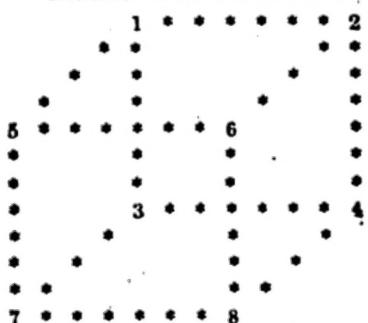
JULIA MURPHY.

No. 223.—WORD-SQUARE.

1. A vegetable. 2. To aid. 3. Lamed. 4. A girl's name: New Britain, Conn.

CYCLES.

No. 224.—PERSPECTIVE CUBE.



1 to 2, fruit of a forest-tree; 1 to 3, a drunkard; 2 to 4, a vegetable; 3 to 4, clearness of voice; 5 to 6, alluring; 5 to 7, pure; 6 to 8, art of engraving on precious stones; 7 to 8, wretched; 1 to 5, an Irish dance; 2 to 6, a strip of leather; 4 to 8, the east wind; 3 to 7, refuse.

West Bethel, Me.

ENGLISH BOY.

Answers Next Month.

ANSWERS TO PUZZLES IN JANUARY NUMBER.

No. 216.

Charity (Chair, Eye, Tea).

No. 217.

N O T E
O P E N
T E N D
E N D S

No. 218.

Newspaper.

THE TOILETTE.

How To HAVE BEAUTIFUL HANDS.—Any mother may give her child tapering fingers, if she chooses to take the trouble. A daily pinching—slight, of course—while the flesh is soft and yielding, will in time give them the desired shape. A child may be taught to do it herself. But really the first great requisite toward beauty is absolute cleanliness. This can never be attained without the plentiful use of pure soft water and good soap. Nothing keeps the hands in so good condition as rain-water, or distilled water; but as these are often unattainable, the next best must be made use of. A bottle of ammonia and a box of powdered borax are indispensable toilet-articles. A few drops of one or a tiny bit of the other, in the hardest water, will make it soft and pleasant to the touch. Neither very hot water nor very cold water should be used; tepid water softens and cleanses better than either. Extremes and sudden changes in temperature should be avoided also. Fine white sand—which may be dried and used again and again—poured into the basin and used with the water, will be found very efficacious in smoothing rough places, and in removing certain stains which have not become too deeply settled into the pores. The acids—oxalic and others—which are necessary for obstinate stains, are deadly poisons, and should be used with great care; the hands should be washed thoroughly with clear water after they have been applied, and well rubbed with glycerine or cold-cream, as the acid leaves the skin harsh and dry.

For whitening the hands, there are various preparations which may be used without harm. Glycerine, vaseline,

cold-cream, or mutton-tallow, well rubbed in, with a pair of old gloves worn over-night, will do much to soften and whiten. The white of an egg, with a grain of alum dissolved in it, spread on the hands and wrapped in old linen over-night, will—so the chroniclers of Queen Anne's time say—make even soft and flabby flesh firm and clear-looking. Oat-meal and corn-meal, both dry and moist, may be used with good effect. The roughest and ugliest pair of hands may be made smooth and soft, if not white, in one month, if the owner will but see to it that they are well washed in warm water every night, and rubbed with whichever of the simple preparations mentioned best agrees with the skin—one or two applications will discover that—and then incase them in a pair of loose gloves from which the ends of the fingers have been cut.

Now that we have the hands shapely, soft, and white, let us turn our attention to the nails. Of course, the nails must never be bitten. The finger-tips should be put to soak in delicately-colored finger-bowls half-full of tepid water, slightly scented with perfume. After twenty minutes of patient waiting, the operator takes one hand, and, with an ivory blade, or dull-pointed steel one, loosens and pushes back the cuticle from the half-moon, which, in most cases, is nearly or quite covered. This is often attended with considerable pain, or at least discomfort; in stubborn cases, some operators use acid; but this is not desirable, as it makes the fingers very sensitive for days. When the flesh is well loosened, all the superfluous part is cut away with a tiny pair of curved scissors, made expressly for the purpose. The nails are then tringued to the proper shape. Pointed French ones are considered the latest; but people of the best taste find that an oval-shaped nail, a little longer and about the shape of the finger, gives a better taper to the fingers than the pointed ones. However, that is a matter of individual taste; but no matter what the shape, they must be left to grow quite long.

After filing, a chamois polisher and powder are used until they shine beautifully; then comes a thorough washing and brushing in tepid water, and again are they polished with the attendant's bare hand, the oil from the human hand giving a higher degree of polish on fingernails as well as on wood. This process consumes about an hour, and is rather enjoyable. Many ladies in cities pay a stated sum quarterly, and go to the operator twice a week; but this is not at all necessary: after they are once well attended to, a few minutes' care and attention daily keep the nails in good order. Every time the hands are washed, the flesh should be carefully pushed back with the towel; this will keep it loose and in good shape: and two minutes' rubbing will give them a good polish.

HOLIDAY-GAMES.

THE "WISHING-CIRCLE" is a nice game for children to play at. One of the children stands in the centre of the room, and wishes for someone she likes best in the room to join her; the second child then wishes to be joined by someone else, and this is continued until all have entered the circle, when they take hands; the child who commences the game kisses the little girl on her right hand, and the kiss is continued round the circle. Children are always partial to a good game of "Forfeits"; and the "Old Soldier" is a welcome visitor at most firesides. Boys and girls rather enjoy a game called "Alphabetical Adjectives," simple though it is, merely consisting in each one giving two or three adjectives in alphabetical order. Thus, Aunt Alice is active, amiable, and artful; Busy, beautiful, bold, and so on. Another good game is called "Think of a Country." One of the company thinks of a name of a country or town, and introduces it in a well-turned sentence, and all are allowed to guess and unravel the names if they can. "The

"Flower Game" is a pretty one for young ladies to play. All the ladies write their names, and the names of their favorite flowers, on a sheet of paper. This paper is given to one of the company, who asks each gentleman in turn to choose three flowers—one to gather and give away, one to gather and throw away, and one to wear. When there are but a few ladies present, the choice is limited to one flower, either to give away, to throw away, or to wear. The smart sayings and repartees provoked by the flowers being rejected are the most amusing part of the game.

FUN AND HUMOR.

SONG OF THE JERSEY.

With fingers tired and stiff,
With muscles swollen and sore,
A maiden stood in a grog-grain silk
Viewing her Jersey o'er.
Mad! mad! mad!
Then, wickedly winking her eye,
She cried aloud, like a lunatic mad:
"I'll put you out, or die!"

Stretch! stretch! stretch!
With her tongue most bitten in two;
And stretch! stretch! stretch!
Till her head came peeping through.
With moans and sighs and tears,
With tears and sighs and moans,
She pawed the air, fell over a chair,
And filled the room with groans.

Sick! sick! sick!
She lay for a week in bed;
Sick! sick! sick!
With a pain that racked her head;
While in a closet dark
The naughty Jersey laid,
'Twas torn to shreds, 'twas rent in twain,
And sorry was the maid!

OUR NEW COOK-BOOK.

Every Receipt in this Cook-Book has been tested by a practical housekeeper.

FISH.

To Dress Codfish.—Soak and boil the codfish about an hour before dinner. Shred it up with two forks. Beat up some mealy Irish potatoes, and mix them together. Boil three or four eggs hard, chop them up, and mix them with the above. Then stir in a large lump of butter, some mustard, pepper, and salt. Soften the whole with two or three tablespoonfuls of boiling water, and put it in a saucepan to heat until it is served up.

Cold Boiled Rock-Fish.—Lay the fish in a deep dish. Put as much vinegar as will cover it into a kettle with some whole grains of allspice, a little mace, and two or three cloves. Boil the vinegar and spice. Season the fish highly with Cayenne-pepper and salt; then pour the spiced vinegar over while boiling hot. When cold, it makes a nice relish for supper. Any boiled fish may be prepared in the same manner.

MEATS.

Tripe à la Creole.—Tripe is excellent if properly cooked, highly digestible, and is often of great alimentary use when weak stomachs will not digest ordinary animal food. Cut about two pounds of tripe into long thin strips, not more than half an inch wide by two to three inches long. Wash for a few minutes in tepid water. Slice two onions and chop fine, and put into a frying-pan with a tablespoonful

of the best butter. Take three tomatoes, put in scalding water, and remove the skins. When your onion is perfectly brown, put on the tomato in slices, and a pinch of parsley, with some pepper and salt. Put this in the frying-pan with the onion. Let this cook fully six minutes, then add a good glassful of white wine; let it then simmer. Have the tripe now ready, having heated it thoroughly in a saucepan with the least water possible. Mix the tripe and the sauce together in the saucepan, and let it cook together. Serve it as hot as possible.

Bacon and Potatoes.—(1) Mash some cold (previously, boiled) potatoes roughly (not too fine) with a lump of butter and a little pepper; form them into a flat round cake about two inches thick; fry it in a frying-pan to a rich brown, turning both sides, and place slices of fried bacon round it in the dish. Serve hot. A little beef-gravy put into it when done will give a good flavor. The bacon may be inserted into the mass of potato as in a pie, instead of being set round the edges. (2) Slice up raw potatoes into round slices a quarter of an inch thick, or chop them into moderate-sized dice, fry with butter, and serve hot with bacon, in same way as first receipt.

Imitation Boned Turkey.—Chop fine three and a half pounds of lean veal and a quarter of a pound of pickled pork. Beat two eggs light, mince a bunch of parsley fine, roll six crackers, and add these ingredients to the chopped meat. Season the whole with half a teaspoonful of salt and one grated nutmeg. Mix all together thoroughly. Make the meat into two rolls, place them side by side in a pan, and sprinkle dry breadcrumb over them. Put a very little water in the pan, place it in a moderate oven, and bake it at least two hours and a half. While cooking, baste with the gravy in the pan.

A Nice Stew from Cold Venison.—Make a gravy from the fragments and bones, and add, if convenient, a little mutton-gravy. Let this simmer; then skim, and add browned butter thickened with flour, some catchup, a little claret, if approved, and a spoonful of currant-jelly. Squeeze in a little lemon; give a boil, and then while simmering add the pieces of venison thinly sliced. Garnish with cut pickles, or with slices of lemon, and fried bread.

Smothered Rabbit.—Clean the rabbit, wash it thoroughly, season it well with salt and pepper, lay it flat on the gridiron, and broil it slowly. It should be a fine brown when done. Have ready eight or ten large onions, boiled and mashed with a piece of butter; some pepper and salt. Baste the rabbit with butter, and pour the mashed onions over it, so as to cover it entirely. Serve it immediately.

Ham Toast.—Melt in a stewpan a small piece of butter till it is browned a little. Put in as much finely-minced ham as will cover a large round of buttered toast, and add as much gravy as will make it moist. When quite hot, stir in quickly with a fork one egg. Place the mixture over the toast, which cut in pieces of any shape you may fancy.

VEGETABLES.

Steamed Lyonnaise Potatoes.—Put a pint of milk in a frying-pan; add a piece of butter the size of a walnut, some salt and pepper; let it boil. Take a heaping teaspoonful of corn-flour, mix it with a little cold milk, and add it to the milk in the pan. Keep stirring while adding it. Have ready six or seven good-sized potatoes, peeled and cut into small slices. Put them into the pan with a little parsley and one chopped onion. Cover them with a plate, and let them stew gradually for fifteen minutes. Send to table in a covered dish.

Brown Lyonnaise Potatoes.—Slice an onion finely, and fry it in butter till it begins to take color; add four or five cold boiled potatoes cut in slices three-eighths of an inch thick, salt and pepper to taste, and keep shaking the saucepan till they are quite hot, and also begin to brown. Beef-dripping, if properly clarified, may be used instead of butter.

To Cook Rice.—Let it be thoroughly washed in several waters, until the floury, musty particles are quite removed. Throw a handful of salt into a pot of water, which must be sure to boil before the rice is sprinkled in.

DESSERTS.

Beignets Souffles.—Put about one pint of water into a saucepan with a few grains of salt, a piece of butter the size of an egg, and as much sugar, with plenty of grated lemon-peel. When the water boils, throw gradually into it sufficient flour to form a thick paste; then take it off the fire, let it remain ten minutes, and work into it three or four eggs, reserving the whites of one or two, which you whisk into a froth and mix into the paste. Let it rest a couple of hours, then proceed to fry by dropping into hot lard pieces of it the size of a walnut. Serve piled on a dish, with powdered sugar over, and a lemon cut into quarters; or make an incision in each beignet, and insert a small piece of jam or jelly.

Baked Apple Pudding.—Five moderate-sized apples, two tablespoonfuls of finely-chopped suet, three eggs, three tablespoonfuls of flour, one pint of milk, a little grated nutmeg. Mix the flour to a smooth batter with the milk, add the eggs, which should be well whisked, and put the batter into a well-buttered pie-dish. Wipe the apples clean, but do not pare them; cut them in halves, and take out the cores; lay them in the batter, rind uppermost; shake the suet on the top, over which also grate a little nutmeg. Bake in a moderate oven for an hour, and cover, when served, with sifted loaf-sugar. This pudding is also very good with the apples pared, sliced, and mixed with the batter.

Birds'-Nest Pudding.—Boil three ounces of sago in a pint of water until reduced to a jelly, adding the juice of half a lemon and a tablespoonful of sifted sugar. Have ready half a dozen apples previously peeled and stewed whole in sugar. Place the apples in the sago-jelly, with a small teaspoonful of any kind of jam on the top of each, and serve cold. If the sago does not readily form a jelly, add a little gelatine when boiling.

Albert Pudding.—Beat half a pound of butter to a cream, add half a pound of crushed loaf-sugar, half a pound of flour, half a pound of chopped raisins, the juice of a lemon, some candied peel cut very fine. Mix all well together, beat six eggs (yolks and whites separately), mix all together, put into a mold, boil three and a half hours. Serve with wine sauce.

Wine Sauce.—Mix a tablespoonful of potato-flour with a gill of sherry; beat up another gill of sherry with the yolks of four eggs; mix the two together, add powdered loaf-sugar, powdered cinnamon, grated lemon-peel to taste, and a third gill of sherry. Put the whole in a saucepan, and keep stirring on the fire till the sauce thickens, when it is ready.

Snow Rice Cream.—Mix a tablespoonful of corn-flour or ground rice in a little milk, till quite smooth. Warm a pint of milk in a saucepan, and add the mixture, with a few lumps of white sugar, and a few drops of essence of vanilla; stir well till it boils, turn out, and let it stand till cold. This is excellent with jam or any kind of stewed fruit.

CAKES.

Current Cake.—Two and a half pounds of flour, one pound of butter, one pound of sugar, two skins of candied peel, three-fourths of a pound each of currants and sultanas, three eggs, two teaspoonfuls each of carbonate of soda and cream of tartar, sufficient milk to mix to a proper consistency. Rub the butter and flour well together, add the currants, sultanas, and sugar, and the peel finely cut. Well beat the eggs, add the milk, and beat into the mixture. Mix the carbonate of soda and cream of tartar with a little milk, and while effervescing pour into the cake, and beat the whole for about five minutes. Have ready a

cake-tin lined with greased paper, pour the mixture into it, and bake in a quick oven till done—about three hours.

Bow Loaf.—Half a pound of butter, two pounds of flour, one pound of brown sugar, one pound of sultana raisins, one pound of currants, one pint of milk, one ounce of caraway-seeds, one lemon, one teaspoonful of carbonate of soda, one ounce of tartaric acid. Rub the flour and butter together, and the soda; warm the milk, and add to the other ingredients. The tartaric acid must be added the last thing, and the cakes must be instantly put in the oven.

Cheese Cakes.—One pint of milk, five eggs, half a pound of blanched almonds, half a pound of sugar, quarter-pound of butter. Boil the milk; beat into it the yolks of five eggs and whites of two; boil till the curd is hard; squeeze in a cloth till dry, add the almonds beaten fine, sugar, butter melted in a little rose-water, and four eggs. Mix all together, and bake in puff-paste in small party-pans or dishes.

Muffins.—One quart of milk, four eggs, a little salt, and a tablespoonful of melted butter. Beat the yolks of the eggs, add the milk, salt, and butter, and as much flour as will make a batter, then add yeast enough to make it rise. Beat the whites to a froth, and stir them in at the last. As soon as the batter is light, grease your muffin-wings, fill them a little more than half-full, and bake rather slowly.

Indian-and-Wheat Batter Cakes.—Use rather less Indian than wheat flour, two eggs well beaten, some thick or sour milk, with a teaspoonful of soda dissolved in it. Add a little salt. The batter should be thin enough to spread of itself on the griddle. Bake the cakes as soon as the batter is mixed.

Rice Cake.—Six ounces of rice-flour, six ounces of wheat-flour, twelve ounces of pounded loaf-sugar, eight eggs, the juice and grated peel of one lemon. To be whipped well one hour, and baked one hour.

Rock-Cakes.—One pound of flour, one-half pound of sugar, six ounces of butter, six ounces of currants, three eggs. To be made into little cakes, and baked in a tin.

Griddle-Cakes.—Mix a quart of flour, some good buttermilk or sour milk, a teaspoonful of soda dissolved, two eggs well beaten, into a batter. Bake immediately, and serve.

EDITOR'S TABLE.

EDITORIAL CHIT-CHAT.

THE MEMOIRS OF BULWER, by his son, which have just appeared, throw light, at last, on the much vexed question of the separation between the novelist and his wife. It is a difficult task for a son to hold the balance evenly, in a case like this, between his parents. But Earl Lytton tells the story, we think, in such a way as must convince every reader of its substantial truth, as well as of his own impartiality.

The difficulty seems to have lain in the fact that husband and wife were really incompatible, and that, after the first delusion of love was over, and they came to a fuller acquaintance of each other, they became, day by day, more opponent. One who knew both well, said that the trouble was that Bulwer could get along with any woman but a wife, and that Mrs. Bulwer could do the same with any man but a husband. The Bulwers appear to have been, for several generations, given to separating from their spouses. In the generation immediately preceding the novelist's, there was, on both sides, this difficulty. Bulwer's mother and father lived unhappily. His wife's parents had separated. By inheritance of blood, therefore, he might be supposed to be just what he proved—a man almost certain, in the end, to quarrel with any woman he married. On the other hand, the parents of Miss Wheeler, who became his wife, also were living apart.

Unfortunately, circumstances greatly assisted this proclivity to domestic unhappiness, if we may coin such a phrase. Bulwer had been extravagantly brought up, and had received from his mother, who was an heiress in her own right, a handsome allowance. This was withdrawn on his marriage, the mother disapproving of the match. In consequence, Bulwer was forced to depend principally on his pen for his income; and as he and his wife lived in good style, the amount that had to be earned was considerable. To do this he overworked himself. At one time his health actually broke down. At all times, in consequence of this overwork, he was nervous and irritable. For some years his wife seems to have borne this; but at last things became unbearable. She had particularly a great deal to endure from his mother, who, for a considerable period, refused to visit her, and who, to the last, held an antagonistic attitude towards the daughter-in-law. This the wife knew, and being high-spirited, resented. When the mother-in-law finally consented to call, the daughter-in-law received her coolly, if not haughtily, whereas the older Mrs. Bulwer had expected to be welcomed effusively, and perhaps even her pardon solicited. Even up to this point, and for some time after, Bulwer took his wife's part, however.

The end that might have been foreseen from the first, that the mother-in-law had predicted all along, came at last. The young wife had no love for housekeeping; indeed, despised it as beneath her. She cared nothing for children, either; and though not absolutely neglecting her own, hardly discharged a mother's duty towards them. It was a matter of water wearing away stone. But both sides were to blame, not merely one. The husband and wife became mutually irksome to each other; love, and the forbearance it teaches, had long ceased; the tragedy was inevitable. All this is not exactly admitted by the son, but it can be read between the lines.

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ALL THE REALLY ELEGANT FASHIONS, as is well known, originate in Paris. The French have natural artistic taste denied to Berlin, or London, or even to America, though the American women have the best natural taste next after the French. The fashions originate in this way: In Paris, Worth, Pingard, or some *artiste* makes a costume for a very beautiful or very piquant and prominent woman, and it is eagerly adopted by other Parisiennes. In their original forms they are exported and go all around the world. But there are few Parisian belles who completely adopt a mode. They assimilate it, and twist it into harmony with their own style of beauty or of ugliness. In other words, every woman dresses more or less according to her own peculiar style, studying complexion, figure, etc., etc. Of course the fashion is followed, in the main. And it is dressing in this way—the only artistic method—that "Peterson" has always advocated. Moreover, each article composing a costume should harmonize: colors should either match, or be what the French call "complementary." Nor is this all. As a whole, the dress should correspond with the age and disposition, and with the circumstances under which it is to be worn. One that would be admirable at a large dinner would be out of place in the street, or at a small party. The linsey-wolsey garment, which is just the thing for a morning walk in winter, is dreadful in a plush-lined boudoir. And so all through.

THE "GOLDEN GIFT," ETC., ETC.—A California lady writes: "I have received the premiums all right, and must confess they are *perfectly lovely*, especially the 'Golden Gift.' It alone is well worth the price of the magazine. I have been taking the magazine for the past six years, and thought this year (1883) that there could not be any more improvement made in it: in fact, I thought it perfect; but on receiving the January number for 1884, I find it better than ever. The colored pattern is beautiful." Another writes: "Yesterday's mail brought me the premium, the 'Golden Gift,' and truly it is well named. With many thanks, permit me to say, that, of all the premiums I have ever received from any publisher, *this is the most beautiful*."

MAXIMS FOR HEALTH.—Rise early. Eat simple food. Take plenty of exercise. Do not dress children in tight clothes; it is necessary for their limbs and muscles to have full play, if you wish for health and beauty. Wear shoes that are large enough, or you will be troubled with corns, and your feet become misshapen. Wash very often, and rub the skin thoroughly with a hard brush or rough linen towel. Wash the eyes in cold water every morning, and do not read or sew at twilight or by too dazzling a light.

FERNS IN THE House should not be watered over the tops, as it tends to destroy the fronds. Many beautiful specimens are completely ruined by syringing. In a growing condition they should be liberally supplied with water at the roots, but be careful and do not wet the tops in the operation.

BACK NUMBERS of this magazine can always be had by addressing the publisher. Sometimes, when local agents run out of their supply, they say that even the current number is not in print. But by remitting eighteen cents to us, you can always be supplied with it or any other.

OUR SPLENDID PREMIUMS FOR 1884.—Our principal premiums for getting up clubs for this year are an *extra copy of the magazine* and the "Golden Gift," a beautiful volume for the centre-table, with poetical selections, and steel-engravings, bound in morocco cloth, with gilt edges, etc. We offer this choice volume because many persons write that they have enough engravings for framing, and would prefer something else, for once, for a premium. We have never offered any premium that, on the whole, is so costly and elegant as the "Golden Gift."

We have, however, as usual, a large-size steel-plate for a premium, so that persons getting up clubs can have it, if they prefer it to the "Golden Gift." The size is twenty-seven by twenty inches. The picture represents a fond mother carrying her little-one up to bed, and is entitled "Tired Out." It would frame charmingly for the parlor or sitting-room. Or, if preferred, we will send the "Christ Before Pilate," or any of our other premium engravings.

We give, for some of the clubs, not only an extra copy of the magazine for 1884, but, for large clubs, an extra copy, as well as the "Golden Gift" and "Tired Out." Now is the time to get up your clubs for 1884. *Send for a specimen to compare with.* "Peterson" is the cheapest and best.

NOTHING MAKES A HOME look more cheerful than to see the windows stocked with blooming plants and vines, and this whether viewed from within or from the street. If you have not much time to devote to flowers, plant them in a window-box; they will stand more neglect if planted in this way, and do not require so much water. They seem generally to do better than when in pots, for the reason that then they do not get watered regularly, either too much or too little. While in a window-box there is constantly a moisture about the plants, owing to the larger amount of earth, which they seem to thrive on. If you plant a window-box, be sure to place plenty of charcoal, broken crocks, etc., in the bottom, for drainage, as it serves to keep the soil fresh and sweet.

A VERY ATTRACTIVE STYLE of indoor decoration can be made by placing a group of plants on a table at the window, commencing with the low-growing ones on the outer edge near the window, and the taller plants on the inside. After they are arranged to your liking, take some green moss from the woods, make it damp, but not so wet that there will be any drip from it, and fill up among the pots. This looks well, and tends to keep a constant supply of moisture about the plants. The plants should be placed far enough apart to admit the sun to the roots, otherwise a green scum or fungus soon covers the surface of the soil, tending to make it sour, which of course affects the plants.

HEELS TO SHOES are being made lower, but all that is taken from them, and more, is added to the instep. Instep-pads are rendered elastic by means of internal springs, and fastened on by means of india-rubber bands. They keep well in place, and as they descend under pressure, there is no trouble in buttoning the boot, which they are to swell out and preserve from wrinkles.

DRACKERS, PALMS, ETC., should, if in a dry room, be well sponged off with tepid water at least once a week; this serves to brighten their general appearance, and adds very materially to the health of the plants.

DO NOT FORGET always to keep cut flowers sprinkled; if much wilted from neglect in this respect, put them in a close box, in a cool place, and sprinkle well with fresh water, and they will revive.

TO RID FLOWER-POTS of earth-worms, water with lime-water. This will not injure the plants in the least, and is a very simple and yet very easy way to get rid of these pests.

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ADDITIONS MAY BE MADE, at the price paid by the rest of the club, at any time during the year. And when enough additional subscribers have been sent, you will be entitled to another premium, or premiums, precisely as if it were a new club. Go on, therefore, adding to your clubs and earning premiums.

NOTICES OF NEW BOOKS.

An Autobiography of Anthony Trollope. 2 vols., small 8vo. Edinburgh: Wm. Blackwood & Sons.—It is a pleasure to read a book printed with fair type and on excellent paper. The evil of American reprints is that they sacrifice everything to cheapness, or what seems so to an unthinking public: for it is not cheap to buy a book badly printed on poor paper, and in small type. Such reprints destroy the eyesight in the end, and benefit nobody except the oculist. But this is much more than a book which is mechanically perfect. It is, on the whole, the most interesting biography we have ever read. Our opinion of Trollope, derived from his novels, was that he was a man of sound common sense, a high sense of honor, and great personal frankness and sincerity. This opinion is confirmed by the volume before us. Trollope tells, in it, with singular humility, the trials of his boyhood, his faults, his errors, his early struggles, and his final great success. He is not ashamed to own the poverty of his youth, or his mistakes, any more than the disappointments which beset his first literary ventures. If an example was needed to justify Johnson's dogma that genius, after all, is only hard work, we have it here. Nor is this all. Trollope was as honest in his capacity of a man as he was painstaking in that of a writer. He did not hold the absurd notion that because one was a novelist or poet, therefore one need not pay his debts like other people. He scouted the idea, urged by some writers, that they have a right, because of their exceptionally esthetic natures, to indulge in luxuries they can not afford. Apart from all this—apart, also, from the interesting story of his life—this autobiography is one of the most vivid and graphic books ever written.

Donald Grant. By George MacDonald, D.D., LL.D. 1 vol., 12mo. Boston: D. Lothrop & Co.—This has the prevailing fault of Mr. MacDonald's books to an even greater degree than usual. It is not only too didactic, it is hardly anything else than didactic. We admit that a very noble ideal runs through all he says. He is earnest and sincere; thinks, and very properly, that all writing should have a purpose; and carries out his idea, evidently with the best intention. But this is not story-telling. Thousands of readers, moreover, are lost to him, who would otherwise peruse his books, so that he really limits, and unnecessarily, his own well-doing. In this novel, for example, he wishes, in his hero, to draw the perfect man, yet only succeeds in making an intolerable prig.

To Leeward. By F. Marion Crawford. 1 vol., 12mo. Boston: Houghton, Mifflin & Co.—This is not nearly so good a story as "Dr. Isaacs." It is not even on a par with "Dr. Claudius," which itself was inferior to "Dr. Isaacs." A sudden and brilliant success has had on the author the usual effect: it has made him careless; it has led him to write too much and too hastily. Instead of the freshness of "Dr. Isaacs," with its pictures of East India life, we have here only an ordinary sensational tale, that any second-class Parisian novelist could have done better.

Rosehurst. By Anne Somers Gilchrist. 1 vol., 12mo. Philadelphia: J. B. Lippincott & Co.—A new American novel by the author of "Beechcroft," "Zulieme," etc. It is quite sensational. The type, paper, and printing are excellent.

Marah. By Rosa Verma Jeffrey. 1 vol., 12mo. Philadelphia: J. B. Lippincott & Co.—A story of American life, not particularly remarkable for character or interest, and written in a somewhat gushing style.

OUR ARM-CHAIR.

SO EASY TO GET, ETC.—The rush of subscribers to "Peterson" still continues, and shows that the public, with every year, understands better and better which of the lady's books is really the best as well as cheapest. A letter just received throws light on this. "One lady," says the writer, "who has sent you large clubs for the last eight years, was asked by a friend how she always succeeded in raising her club for 'Peterson,' when others failed for other magazines. Her answer was simply this: 'Oh! that's easy enough; Peterson's qualities speak for themselves. I merely show the book, and the subscribers, after that, are easy to get.' A very important fact is that "Peterson" is known *always* to keep its promises. It does not begin the year by advertising it will do impossible things, as so many others do, with the result that, before the year is out, the subscribers find themselves grossly taken in either by not getting all the numbers, or by getting a book with the most expensive features left out. What we engage to do, we do, no matter at what cost. The public knows this, and knows that when money is sent, not only will the magazine be sure to come, but that it will be up to the standard, as promised. Month in and month out, "Peterson" will be found to give more for the money than any other, to say nothing of the fact that everything given—steel-plates, colored fashions, etc., etc.—are vastly superior.

SEEDS.—Every one who has a house or window should grow flowers; and the time to secure your seeds is the present. We have in this journal a department called a seed department, wherein may be found the names of the best seedsmen in the country. We vouch for the reliability of their statements, and the quality of their goods. A house may become a home, and a window a garden: the softening and refining influence of flowers will do the work. Priests, missionaries, or social reformers can talk and preach, but the silent appeal of flowers hallows the place and makes it sacred to those who live in their presence. All should possess themselves of seeds, and the results for good may go far down the future with incalculable blessings.

SHADES OF GRAY are one of the most fashionable combinations of color, in Paris, this season. To many ladies this at first seems a trying color, but if the costume is trimmed with cardinal velvet or velveteen, the effect is strikingly beautiful. For this purpose, the well-known "Arcadia" velveteen is the most suitable. We have seen shades of it in cardinal-color and ruby, to be used in trimmings for gray suits, either made of cloth or "Arcadia" velveteen, that are charming beyond description, and would make, when judiciously employed, the gray suit becoming to any complexion.

THE COMING GOODS, for certain kinds of dresses will, unquestionably be "Poplins." They have regained their old supremacy in England, and the wonder, indeed, is that they were so long neglected. In many particulars, they will take the place of silks. Certainly, for most purposes, they are as effective, while much cheaper. Our grandmothers delighted in "Poplins," and as we have already gone back in many things to their better taste, ladies will do well to imitate them in wearing "Poplins" also.

CATARRH CURED.—A clergyman, after suffering a number of years from that loathsome disease, catarrh, after trying every known remedy without success, at last found a prescription which completely cured and saved him from death. Any sufferer from this dreadful disease sending a self-addressed stamped envelope to Dr. J. A. Lawrence, 250 Sherman Street, Brooklyn, New York, will receive the recipe free of charge.

HOW TO MAKE MONEY.—Intelligence and integrity are the first elements of success, but these alone will not push a young man to the front. To stimulate energy and application, a well-defined purpose is necessary. The success of Doctor Samuel Pitcher's simple prescription, now so familiar throughout the world under the name of Castoria, was the result of a confidence in the preparation to do what he claimed for it, and of a conscientious purpose, backed by energy, to make it known to mothers everywhere.

During the epidemic of cholera-infantum which prevailed in the Eastern States in 1850, Samuel Pitcher came into prominence as "The Children's Doctor." His success in treating children's complaints induced him to formulate a prescription, which was sent for from great distances. Seeing his opportunity, the keen doctor put aside his saddle-bags, and compounding Castoria with great care, his business rapidly extended. Purity and excellence were his first requirements. Finding it difficult to obtain the quantity of material rendered necessary by the increased demand for Castoria, an agent was sent through parts of Asia and Africa, to select, gather, and teach the natives how to cure, senna.



NATIVES GATHERING HERBS FOR CASTORIA.

Being opposed to secret remedies and the use of minerals and opiates, Dr. Pitcher published his formula broadcast, thus challenging the attention of physicians everywhere. This was a great innovation upon those who believed that we should be content with Latin prescriptions, and of empirics who were enabled to impose upon a credulous public extravagant statements respecting their remedies. But this common-sense course of informing us what we were giving our children appealed so directly to intelligence, that it brought advanced physicians upon the side of plain dealing, and many of them began to prescribe Castoria in their practice.

At Pharmaceutical Conventions in Boston, New York, and London, Dr. Pitcher caused his preparation to be analyzed, and its therapeutic properties discussed. Thus were its merits endorsed, and the reports published in medical journals. These things added to the multitude of consumers, until at the present time, when the second generation of mothers are using Castoria, its sale is almost incredible. "The sales last year," said the manager, "were about 3,000,000 bottles." By comparison with children made feeble, nervous, and irritable by the use of paregoric, laudanum, soothing potions, panaceas, and other dangerous morphine preparations, mothers and physicians have come to talk and write about Castoria with the wholesome effect of extending a knowledge of it throughout the world. By these simple methods of professional skill, honorable dealing, and mercantile enterprise, has this Massachusetts doctor won his gratifying success.

DRY GOODS BY MAIL.—The revolution made in business by the facilities furnished for getting dry goods by mail, is becoming more noticeable every season. No matter how remote from the great cities a lady lives, she has but to consult the advertising pages of such a magazine as "Peterson," in order to know where to get the most stylish goods at the most reasonable prices. Her order, whatever it is, if properly addressed to the firm that advertises the goods, will be promptly filled, and sent by mail, with far less trouble to her than it would be to drive to the nearest store, or country town.

HORSFORD'S ACID PHOSPHATE IN INEBRIETY.—Dr. O. S. Ellis, Wabash, Ind., says: "I prescribed it for a man who had used intoxicants to excess for fifteen years. He thinks it of much benefit to him."

MOTHERS' DEPARTMENT.

[MEDICAL BOTANY—OF THE GARDEN, FIELD, AND FOREST.]

BY ABRAHAM LIVESLEY, A. M., M. D.

NO. II.—MAY-APPLE—COMMON MULLEIN.

MAY-APPLE OR MANDRAKE—*Podophyllum peltatum*. From the Greek, *pous*, *podos*, foot, and *phullon*, leaf—from the shape of the leaf. A common indigenous herbaceous plant, the only species of its genus. Order, Berberidaceæ. Stem eight to twelve inches high, generally with two opposite peltate deeply-lobed leaves, on long footstalks, at its summit. Flowers solitary, rather large, nodding, appearing only on the two-leaved plants in the forks of the petioles. Calyx of three deciduous leaves. Corolla of six to nine white fragrant petals. Stamens thirteen to twenty, shorter than the petals, with oblong yellow anthers. The fruit is a large oval oblong berry or apple, greenish-yellow when ripe, edible, containing a sweetish pulp, in which are about twelve ovate seeds. It is common in moist woodlands, meadows, etc. Flowers in May, fruit ripens in August; some people are fond of the fruit, but generally the taste has to be cultivated.

This is not the European plant *Mandragora*—called also mandrake—possessing a forked root, and resembling a doll or the human figure, and probably the same that Leah bargained off to Rachel for a promised consideration.

Children in the country are generally fond of the may-apple when fully ripe, and they may be eaten freely with impunity. They act gently on the bowels.

The Indians were well acquainted with the purgative properties of the may-apple before the advent of Europeans, and held it in high repute as an anthelmintic or worm-destroying agent. They also report cures of deafness by the application of the fresh juice of the recent root, on cotton, to the ear. The powdered root is an excellent substitute for jalap, and, in doses of twenty grains, with twice or thrice the amount of cream-tartar, repeated, will generally remove dropsical accumulations, sometimes even when jalap has failed.

A solid extract of the roots forms the basis of several excellent pills, but the active cathartic principle—called podophyllin—is the form in which the mandrake is now generally used. A quarter or one-half grain in pill or granule is a pretty certain though slow laxative or cathartic. Smaller doses, as one-tenth or one-twentieth of a grain, repeated every two hours, will more certainly produce "bilious" evacuations; while one-hundredth of a grain, in trituration with sugar or sugar-of-milk, every two or three hours, will often cure diarrhea and dysenteric

symptoms—pain, straining, etc., etc.; and in some cases of cholera-infantum the same dose "acts like a charm."

But it should be borne in mind by mothers that these and kindred diseases most generally are caused by coarse irritating food or fruits, and their removal by oil is of the first importance before external applications and fomentations and podophyllin are resorted to.

MULLEIN—*Verbascum*. There are three species of the common mullein, namely: *V. thapsus*, *V. blattaria* (moth-mullein), and *V. lychnitis* (white mullein). The former two are very common, the latter rare. Besides these wild species, there are two exotics: *V. Phoenicum* and *V. pulvinatum*, the former bearing flowers from violet to red, the latter yellow in a large panicle.

The *V. thapsus*, or common mullein, is the species used to some extent to relieve a few ailments. Its large pale grayish-green and woolly leaves are well known, and the plant is left to bloom at will by the negligent slovenly farmer. Mothers can use a decoction of the leaves in diarrhea, and apply them, bruised and wilted, as a soothing agent to inflamed parts, or made into an ointment, which may be applied to hemorrhoids or piles. A few cases of sciatica—neuralgia or rheumatism of the hip—have been cured by a quantity of the leaves wilted in hot vinegar and applied freely to the painful parts; the hip and leg.

PUZZLE DEPARTMENT.

Everything relating to this department should be addressed "Puzzle Editor," PETERSON'S MAGAZINE, Lock Box 409, Marblehead, Mass.

NO. 225.—CROSS-WORD ENIGMA.

My first is in early, but not in late.
My second's in love, but not in hate.
My third is in ocean, but not in rill.
My fourth is in mountain, but not in hill.
My fifth is in sing, but not in talk.
My sixth is in ride, but not in walk.
My seventh's in boil, but not in fry.
My eighth is in finger, but not in eye.
My ninth is in window, but not in door.
My tenth is in house, but not in home.
My whole is a famous and touching poem.

Needham, Mass.

JULIE MURPHY.

NO. 226.—DIAMOND.

1. A letter. 2. Evil. 3. Dryer. 4. Mustard. 5. A town in Spain. 6. An inn. 7. Dependents. 8. People who rinse. 9. Ornaments. 10. A plant. 11. A letter.

Philadelphia, Pa.

ALEC SANDER.

NO. 227.—PYRAMID.

1. A consonant. 2. A monkey. 3. Minute openings. 4. Strokes. 5. Wonderfully. 6. Foreignness. Centrals (downward), a season.

Boston, Mass.

OLANTHE.

NO. 228.—NUMERICAL ENIGMA.

The 3, 2, 5, 8 is a fixed look.
The 1, 4, 6, 7 is principal.
The whole is a periodical.

Orange, N. J.

JOHN SON.

No. 220.—DIAMOND.

1. A letter. 2. A genus of serpents. 3. The universe.
4. A liquor. 5. A letter.

Springfield, Mass.

A. B. C.

Answers Next Month.

ANSWERS TO PUZZLES IN FEBRUARY NUMBER.

No. 219.

S	A T E	A T E
S T A R T	T A R	T B E
E R E		
T		

No. 220.

Sat, Cat, Fat, Bat, Pat, Oat, Vat, Rat, Tat, Mat, Hat.

No. 221.

"Now is the winter of our discontent."

No. 222.

Hiawatha.

No. 223.

K A L E
A B E T
L E N T
E T T A

No. 224.

B U C K M A S T
O O H U
R R O O
E A N K
E N T I C I N G A
M H L H
P I Y O
Y O X Y P H O N E
R F T U
E F I R
A A C U
L U C K L E S S

HORTICULTURAL.

GARDEN PLANTS THAT ARE BEST FOR HOUSE CULTURE.—Many of the commoner kinds of bedding-plants do not last over one season, and should not be lifted and potted for the house in the fall, as they only die, and thereby cause disappointment. As a general thing, you will find in this class plants that are grown from seed, such as verbenas, phlox-drummondii, pansies, petunias, zinnias, etc. It may seem strange, but many people lift and pot annually, for winter-blooming, just such plants. Geraniums that are intended for winter-blooming should be grown in pots all the summer before, and get thoroughly pot-bound. They will not grow much after taking them in, but will be very profuse in flowering. Old geraniums lifted from the ground may be kept over the winter very nicely by cutting them back in the fall, and then planting them in a box of pretty dry

soil, and keep them in a tolerably cool dry place. They may commence blooming when the long sunny days come in early spring, and they will do very well to plant out for bedding the following summer.

It is of no use to try to keep coleus over winter in the house, as it requires the best skill of the florist. And sometimes then he even fails; the least chill makes them lose their foliage, and then the plant soon dies. Heliotropes for winter-blooming should, if lifted from the open ground, be well cut back, kept pretty wet for a few days, and then placed in a rather shady location. After they are over the moving, they can be placed in a warm, sunny window, and make an excellent plant for the house, as their fragrance is most delightful. The water-blooming jasmine you do not, at this late period, need to prune, as it is now about to make its buds for blooming. Simply lift it, keep it shady for a few days, and like the heliotrope, place it in a sunny window; if the shoots are inclined to be long and tangly, tie them in, but do not cut them off.

The bouvardia and carnation should be treated in about the same manner as the jasmine. With the bouvardia, be sure and get plenty of soil, as it wilts easily. Do not lift for winter-blooming any roses but the tender tea varieties, as the hybrids, bourbons, and climbers are all more or less hardy and will stand the winter with very little protection; but if brought into the house, would be almost certain to die before spring. One thing to be observed: do not, after potting a rose from the open ground, place it immediately in the house; let it get some frost after potting, and at least two months' rest, and then start it in a cool place for at least a month before bringing it into the heat, as it must make new roots to feed on before it commences to grow. If it starts to grow at the top before making new roots, there is nothing to sustain the new growth, and it is nearly always sure to die.

Scarlet sage is a plant that is very hard to keep over the winter in the house; so it had better be left alone, and start with a young and thrifty plant in the following spring.

The fragrant lemon verbena can be kept very easily in a cool upstairs room; or, if it does not freeze, it will keep very well in a dry cellar, taking care to give it only enough water to keep it from drying up. About once in two or three weeks is often enough.

HINTS FOR LADIES UPON GARDENING MATTERS.

BY A. GILOFRE.

MARCH.

Beyond preparing the ground for summer plants there is nothing to be done but dig deeply and manure liberally. Shallow digging and poor soil destroys flowers. Slightly cover any bulbs showing green tops with cocoanut-fibre.

Deciduous trees and shrubs (those which in the autumn shed their leaves) to be planted, if the weather is clear and open, but neither frosty nor very wet.

Turf to be turned up and newly laid, so that the roots become firm in the ground before the hot weather arrives.

Plant and transplant freely all hardy fibrous-rooted perennials and biennials, gentianella, hepaticas, violets, primroses of all sorts, polyanthus, double daisies, sweet-williams, hollyhocks, carnations, pinks, monk's-hood, chrysanthemums, and sunflowers, ranunculus, and anemone roots. Cuttings of roses, honeysuckles, and jessamine to be planted.

Hardy Annuals.—Sow in the borders, and some in frames, to be early planted out. The surface-soil, when the seeds are put in, should be fine and dry when the work is done.

Mr. Shirley Hibberd, in his charming and most useful book, *The Amateur's Flower Garden*, says: "The seeds should be thinly scattered in the circles allotted to the different sorts, and be covered with finely-sifted earth about an inch deep, generally speaking; but the larger seeds may be dropped into holes made with the finger or a stick, and the larger the seeds the deeper they should go. Those of Lupins may be two or three inches deep, while the little seeds of Virginia Stock should be just covered. One plant of the stock allowed to attain complete development will cover more than a square foot of surface, produce flowers as large as a florin, and last for two months; while if twenty plants occupy the same space, they will be spindling weedy things, with flowers the size of threepenny-bitas, and all over in three weeks at the utmost. The one grand secret in securing a fine bloom of hardy annuals is to sow early, and thin severely, and to proportion the thinning to the growth of each sort, so that every separate plant in a clump shall have room to spread, and be encouraged to make much growth before it begins to flower. From the first appearance of the young plants, thinning and weeding must be regularly performed. The ground may be occasionally chopped over, to keep the surface open to sun and shower; but excessive careful raking, intended to make the surface fine as snuff, is to be avoided. Watering is to be avoided, unless the soil is poor, and the season unusually hot and dry.

Soil for potting carnations and picotees should be half loam and half cow-dung; should be mixed often, laid in a heap, and turned over once a week till the soil is needed later on.

Roses.—Mr. Shirley Hibberd, in the *Floral World and Garden Guide*, advises that half the rose-trees be pruned in March, and the other half to be pruned later.

Chinese and climbing roses to be pruned but little, the main branches not to be shortened much, but all the weak and spindling branches removed. The garden kinds to be cut back very close, not leaving more than two or three bottom eyes of the principal last year's shoots. Cut away any old wood and branches that cross each other.

Plant roses of all kinds; but in doing this, cut the ends of all the roots clean, and take off any bruised portions. Plant them, whether in pots or in the ground, in a soil of strong loam and well-rotted dung, in equal proportions. Newly-planted roses must not be pruned.

From the prunings of choice sorts of roses, very good plants may be made; but this, of course, requires skill and knowledge of "how to do it," that is, by grafting the prunings on common stocks.

Rockeries.—March is a good month for making them, according to Mr. Shirley Hibberd—from whose work, *The Amateur's Flower Garden*, we again quote: "In the neighborhood of great towns, and especially about London, the best available material for a rockery is the "burrs" from a brick-kiln, for they can be built into any form, and when the roots of the plants come into contact with them the plants are benefited; and spaces between the "burrs" should be filled with suitable soil, so that the roots may strike deeply into it. A large number of plants will grow in ordinary soil; hardy ferns in sandy peat; the rock-loving ferns in sandy peat and free stone; and the majority of true Alpines in sandy porous loam of a mellow texture.

PHLOX-DRUMMONDI.—The seed should be sown in gentle heat in March, in a frame or greenhouse. When large enough, prick the seedlings out in shallow boxes. Plant out at end of May or beginning of June where required to flower.

I always used to think that phloxes were perennials; but the phlox-drummondi is, some writers say, really an annual. It can be propagated by cuttings, also by layering, where the latter mode is preferred. It is a good plan to peg

the stem down along the ground when the blossoms begin to show, covering the entire length with soil, and each point in the stem will root and send up a small shoot. I have never tried this mode, but have heard of a person who procured twelve good plants from one single variety by following it. Phloxes ought to be cut down after flowering; and the stems, when burned, make good stuff for mixing with leaf-mold and for potting purposes. When phloxes are propagated by cuttings, the shoots should be put in a cold frame, or under a hand-glass, to strike, and then potted off in small pots with a rich light soil, kept through the winter under cover well protected from frost, and be planted out in spring as soon as the weather becomes mild enough. They will give some bloom the first year, but are much finer the second season. Any rich light garden-soil suits for the culture of the phlox family.

OUR NEW COOK-BOOK.

Every Receipt in this Cook-Book has been tested by a practical housekeeper.

MEATS.

Beef Hashed, A La Francaise.—Put a piece of butter the size of a walnut, and a tablespoonful of flour, into a stewpan; simmer them over the fire for a minute, and stir into them a finely-chopped onion and a dessertspoonful of minced parsley; when thoroughly browned, add a seasoning of pepper, salt, and nutmeg, and put to it half a pint of water. Place in the beef, cut into small but thick slices; let it stand by the fire and heat gradually; and when near boiling-point, thicken the sauce with the yolk of three eggs, mixed with a tablespoonful of lemon-juice.

Broiled Cold Chicken.—Split the chicken down the back, have an egg beaten, dip the chicken into it, and then into some nicely-seasoned breadcrumb. Broil over a clear gentle fire. The neck, feet, and gizzard may be boiled down to make a gravy; and the liver, after having simmered five or ten minutes, may be taken out, mashed, and used to thicken the gravy. Serve hot.

Breaded Chicken.—Prepare the chickens as for broiling. Take a little breadcrumb, and mix with it parsley chopped fine, pepper and salt. Half broil the chickens, dip or baste them in melted butter, and then in the breadcrumb, turning them constantly.

Steaks from Cold Roast Pork.—Cut some slices from the leg, and season them with Cayenne pepper, salt, and pulverized sage. Broil them, and when thoroughly hot, baste them with butter. They should be served with apple or cranberry sauce.

VEGETABLES.

Fried Potatoes.—Peel the potatoes carefully, dropping them into cold water as soon as peeled; then cut them either in slices, dice, or fillets, or cut them in round or oval pieces with a vegetable spoon or cutter, dropping the pieces in cold water also. When all are cut, have hot fat on the fire; take the potatoes from the water, shake them in a coarse and dry towel, and turn them into the pan of boiling fat. Stir now and then with a skimmer until done, then turn them into a colander; from the colander turn them into a clean coarse and dry towel, and shake them in it gently. Dust fine salt over, and serve warm. The operation of turning into a colander, and thence into a towel, and the salting and dishing, must be done quickly, to prevent the potatoes from getting cold. Thus done and served, they are dry, warm, and crisp. If the potatoes are desired swollen, when they are nearly cooked turn them into the colander; then put on one or two pieces of wood over the fire, under the pan, to warm the fat a little more. As soon as the flame of the wood makes the fat throw off bubbles

of smoke, put the potatoes back into it; stir gently with the skimmer for from half to one minute, then turn them again into the colander, and serve hot. They may be shaken in a towel, to have the fat absorbed by it. They should be dusted with fine salt.

Spinach Stewed with Cream.—Wash the spinach well in several waters, then boil or steam it in a saucepan without water. Then strain it from the liquor, but do not render it hard and dry by squeezing. Chop it, and beat it well with a spoon, taking care to have picked out all the fibres. Put it into a stewpan, with a piece of butter, pepper, and salt. Stir it well as it stews, adding by degrees as much cream as will make it the proper thickness. Garnish with fried toast.

DESSERTS.

Suet Pudding.—Take a quarter-pound of fine breadcrumb, six ounces of brown sugar, one ounce of finely-chopped suet, and the finely-grated rind and juice of one large lemon; mix well, and boil four hours. Take a quarter-pound of grated breadcrumb, a quarter-pound of flour, chop up finely a quarter-pound of suet, mix, and add one tablespoonful of treacle and one of ground ginger; ornament a buttered mould with raisins, put in the mixture, and boil for three hours; serve with ginger sauce.

Queen's Pudding.—Soak a pint of breadcrumb in boiling milk, add the yolks of four eggs well beaten, and sugar to taste. Bake in a pie-dish. When cool, spread jam on the top, and over that the whites of the eggs beaten to a stiff froth, with four tablespoonfuls of white powdered sugar. Put into the oven, and make a very light brown. If liked, flavor the frothed whites with lemon or vanilla.

Galoni.—Half-pound of flour, a pinch of salt, two eggs beaten, quarter-pound of butter; knead all very thoroughly for three-quarters of an hour, roll out very thin, cut in strips or any fancy shapes, fry in boiling lard, place on a hot dish with a napkin, sprinkle with powdered sugar, and serve.

Figs Pudding (very good).—Half-pound of figs, same of suet and breadcrumb, and enough treacle to mix the ingredients, and a little sugar; the figs and suet to be chopped fine, and the pudding well boiled.

To Keep the Juice of a Pie from Boiling Over.—Wet the edges of both crusts; press tightly together; stick a fork several times through the upper crust to allow the steam to escape.

Omblette Pudding.—Take six ounces of fine flour, six ounces of fresh suet shred fine, six ounces of raisins stoned, four ounces of molasses, four ounces of milk. Mix well, put into a basin, tie a cloth over, and boil for three or four hours. Serve with brandy sauce.

CAKES.

The Biscuit.—Into a quart of flour mix a teaspoonful of carbonate of soda, two teaspoonfuls of cream-tartar, and a good pinch of salt. Rub into the above a tablespoonful of butter, add milk enough to give it the consistency of a stiff batter. Drop pieces—size of an egg, and each a short distance apart—on a greased tin, and bake in a quick oven fifteen minutes. The lightness of these biscuit depends upon the quick mixing, and putting in a hot oven directly. When baked, they should be broken apart, and be sent to table immediately; they are eaten with butter. A dozen biscuit should be made from this quantity.

Johnny-Cake.—Mix together two teacups of Indian-meal, half a cup of flour, two tablespoonfuls of brown sugar, two teaspoonfuls of cream-tartar, one of carbonate of soda, and one of salt. Rub in a tablespoonful of butter, add milk enough to make a cake-batter, and bake in a greased pound-cake tin. It is best eaten hot, with plenty of butter.

Gingerbread Nuts.—One pound of treacle, one pound of butter, one pound of sugar. Dissolve all these till boiling hot, then pour them hot on two and a half pounds of flour, mixed with two and a half ounces of candied peel cut thin,

half-ounce of ginger, the rind of one lemon, and a little spice. Bake in a slow oven, and keep in a tin closely shut.

Soda Cakes.—One pound of flour, half-pound of sugar, half-pound of currants, half-pound of butter, half a nutmeg, half-pint of milk, three eggs beaten separately, and one teaspoonful of soda.

Lady Abbess Cakes.—Three ounces of almonds, quarter-ounce of loaf-sugar, pounded with a little rose-water till they come to a thick paste; fill the tartlet-tins with the mixture, and bake; when cold, fill with jam, and cover each with whipped cream, and serve.

MISCELLANEOUS RECEIPTS.

To Make Sage-and-Onion Sauce.—Chop fine as many green sage-leaves as will fill a dessertspoon after they are chopped, and chop as much onion very fine as will fill a tablespoon after it is chopped, and let them simmer gently in a small saucepan, with four tablespoonfuls of water, ten minutes, then add half a teaspoonful of pepper, half a teaspoonful of salt, and one ounce of grated breadcrumb; when these are well mixed, pour to them a quarter of a pint of thin melted butter, or as much gravy, and let the sauce simmer a few minutes, stirring it all the time, and serve it up in a sauce-tureen.

Parsley and Butter, to serve with Calf's Head, Boiled Fowls, &c.—Two tablespoonfuls of minced parsley, half a pint of melted butter. Put into a saucepan a small quantity of water slightly salted, and, when it boils, throw in a good bunch of parsley which has been previously washed and tied together in a bunch; let it boil for five minutes, drain it, mince the leaves very fine, and put the above quantity in a tureen; pour over it half a pint of smoothly-made melted butter; stir once, that the ingredients may be thoroughly mixed, and serve.

EDITOR'S TABLE.

EDITORIAL CHIT-CHAT.

HEALTH IN SPRING-TIME.—With the coming of early spring come also high winds and storms of rain. Too many girls shut themselves up in the house at this season, whenever the weather looks threatening. Yet regularity in taking out-of-door exercise is as necessary to the maintenance of good health as regularity in taking food. People stay in-doors, in hot rooms, and wonder why they feel so dull, and why, every few minutes, they have an impulse to yawn and stretch themselves. Now all this points to a temporarily weakened heart. The stretching, as it is called, gives a momentary impulse to the heart, and enables it for a time to get rid of the load of improperly-aerated blood which has been burdening it; the yawning is an effort of nature to obtain a triple supply of oxygen to purify the blood and revivify the system. What is wanted is a good sharp walk in the open air.

A walk, not a drive, remember. We have known many a severe cold, that eventually settled on the lungs and induced consumption, caused by riding while insufficiently protected against the bitter winds of spring. It is for this reason we recommend walking. But never walk yourself into a warmth or heat sufficient to damp the under-clothing with perspiration: else, as soon as you go into the house and sit down, you will be certain to catch cold. The kind of clothing you wear must, therefore, be carefully studied. For walking, heavy clothing is most objectionable, not to say dangerous. Lightness with warmth combined should be the aim of the pedestrian in choosing dress. Silks, and the softer light flannels and wools, should be used for underclothing; the stockings should be of warm wool or silk. A light scarf of Shetland wool worn round the neck gives safety against sore throats, and probably bronchitis; but care must be taken not to overheat the neck or cause it to perspire. Veils should not be worn over the mouth or nose when walking, if you value your complexion. In cold, high winds keep the mouth shut, and breathe only through the nose. Never battle against high winds very long at one time. Doing so induces brain-congestion, headache, eye-troubles, and catarrh.

The hat should be a light one, certainly not felt; it ought to fit the head easily, and cause no perspiring of the brow or among the hair. Too much perspiration is just as ruinous to the beauty of the hair as it is to the fairness of the complexion. Waterproofs ought to partake of the lightness of every other garment; they should be thin, long enough to cover the dress, and capable of being rolled up into very small compass, because they ought to be slung by the side and only put on while it rains. Boots and shoes should have strong soles, and the uppers should be waterproof. Varnish is better for them than blacking, as more impervious to wet. When overshoes are worn, they should be taken off whenever you go into a house. Never keep them on when making a call, for instance.

Of course, this advice as to a walk *every day* is not intended for all. It will not do for confirmed invalids. But they *really* ~~must~~ be invalids. For the strong, or even the moderately healthy, the risk of taking cold out of doors is less than the risk of getting a torpid liver by staying in-doors. Besides, if you dress as we advise, there is very little danger of catching cold. The walk should be taken, if possible, in the morning. You ought not to walk immediately after breakfast, and you should have a good half-hour to

rest before dinner. The first day, one mile will be enough for you, if you are not in what men call good form. After that, you can extend your walks, gradually making them longer. But you should never walk longer than to make yourself comfortably tired. Exercise, to do real good, *ought never to fatigue you*. Be very careful, on your return, to keep out of a draught, and cool off gradually.

We have but one more remark to make. Observe the changes in the weather, and vary your out-door attire. To wear a heavy winter cloak, on a spring day, when the thermometer is at sixty, is little short of insanity. You come home overheated, throw off the cloak to get cool, catch cold, and probably die in a few days, of pneumonia.

FEATHER AIGRETTES in the hair are more worn than flowers; if flowers are preferred, they are mounted on *aigrette*. The favorite idea is a tuft of three or four little feather-tips, gracefully curled with true Parisian art, and then the slender filaments springing upwards from their midst. Some of these *pouf-aigrettes* are very expensive; but then the feathers are exquisite, as they should be for the head.

ORNAMENTAL QUILTS add greatly to the appearance of a room; an eiderdown in a Turkey-red cover bordered with lace, with large bows at each corner, is effective; or an Austrian blanket; or squares of linen, a flower embroidered in each lace round, and lace insertion between the squares; or even a Bolton sheet bound with red, with square bouquets of crewel embroidery all over it.

NECKTIES of colored lace or gauze, spotted with chenille, are much worn, matching the dress. With a hat, they are tied in a bow under the chin; but with a bonnet, loosely knotted to one side, and fastened with a fancy pin or brooch. Two pieces of tolerably wide edging-lace, sewed together, make the requisite width.

"QUEEN OF THE MAGAZINES."—The Minnesota Standard says: "Peterson's famous monthly improves with its years, and is a treasure for every household. Its stories are high-toned, yet vividly attractive, and all of its features make it the queen of magazines."

A CHEAP YET PRETTY ARTICLE is a corner wardrobe, made by fixing shelves into a lath frame, with a door made of laths, the front covered with chintz: it can be moved from the corner of one room to another, and takes up very little space.

"ONE OF THE BEST PRESENTS."—The Chatham (N. B.) World says: "One of the best presents that can be made to a lady is 'Peterson' for 1884: she is sure to think kindly of the giver every time she opens the pages of the magazine."

"THE BETTER IT IS."—The Madison (Ohio) Index says of this magazine: "The older it gets, the better it is: no lady who tries it will ever do without it again."

"WEDDED FOR LIFE."—The Malden (Mass.) Monitor says: "When a lady has subscribed for 'Peterson' one year, she is usually wedded to it for life."

OUR SPLENDID PREMIUMS FOR 1884.—Our principal premiums for getting up clubs for this year are an extra copy of the magazine, or the "Golden Gift," a beautiful volume for the centre-table, with poetical selections and steel-engravings, bound in morocco cloth, with gilt edges, a very elegant affair.

We have, however, as usual, a large-size steel-plate for a premium, so that persons getting up clubs can have it, if they prefer it to the "Golden Gift." The size is twenty-seven by twenty inches. The picture represents a fond mother carrying her little-one up to bed, and is entitled "Tired Out."

We give, for some of the clubs, not only an extra copy of the magazine for 1884, but, for large clubs, an extra copy, as well as the "Golden Gift" and "Tired Out." Now is the time to get up your clubs for 1884. *Send for a specimen to examine with.* "Peterson" is the cheapest and best.

As proof of this, we repeat here the prices of three of our principal clubs, with the premiums, viz :

Three copies for \$4.50, with the "Golden Gift," or "Tired Out," as premium.

Four copies for \$6.50, with an extra copy of the magazine for premium.

Five copies for \$9.00, with both a extra copy for premium, and either the "Golden Gift," or "Tired Out," in addition.

LACE CASCADES and loose fronts of cream or black lace, gathered at the throat and reaching to the waist, are useful for smartening up dark dresses. A pretty way of arranging them is with a narrow band of black velvet around the throat, and two revers of black velvet down the sides of the cascade, giving the appearance of the cream-lace emerging from a velvet waistcoat. Another new way is to cross two muslin ends, finely plaited and edged with lace, over each other, and fasten them with a horseshoe-pin. These ends are sewed on to a band, which goes inside the dress-collar, showing a plaiting of lace above. Then a small square of fine book or silk muslin is edged with deep lace like a handkerchief, and tied loosely in a knot, with the ends hanging down in points. This is usually put on rather to one side, with one end pinned up higher than the other with a bee or little cock brooch. Two colored velvet ribbon or silk rosettes, connected by double ends, are placed the one on the left shoulder, and the other at the throat, with the ends loosely falling.

BLACK LACE ROSETTES, connected with black satin ribbon, look well on some dresses. Running a double row of black or cream lace down the front of a bodice, from inside, and turning each one back from the centre with large fancy buttons or beaded berry balls, is a pretty becoming fashion for evening and smart morning wear. With jet it is particularly suitable for more elderly ladies. Good old lace can be displayed in this way, and often the ornaments fastening it back are diamonds or rococo jewelry of various designs, fastened in at some distances. The most dainty capes of lace, with raised shoulders, are sometimes seen over the bare shoulders of wearers of low evening-dresses. They are usually made at home, and match to some extent the lace on the dress. A narrow padded band is put at the shoulder-puffs to raise them.

"MORE AND BETTER."—The Hutchinson (Kansas) Herald says: "'Peterson' has more and better literary matter than can be found in any other magazine for the same price. 'Peterson' has long been our prime favorite."

"BEST IN AMERICA."—The West Union (Ohio) Scion says: "'Peterson' is unquestionably the best lady's-book published in America."

ADDITIONS MAY BE MADE, at the price paid by the rest of the club, at any time during the year. And when enough additional subscribers have been sent, you will be entitled to another premium, or premiums, precisely as if it were a new club. Go on, therefore, adding to your clubs and earning premiums.

GOLD EMBROIDERY and embroidery and gold lace are occasionally seen on white tulle party-dresses; but, unless they are used sparingly, they look tawdry. Rows of gilt braid on the tulle flounces are now superseded by gold-colored velvet, as the combination of white and yellow is very popular.

"A MODEL PERIODICAL."—The Cape Girardeau (Mo.) Courier says: "'Peterson' is the model periodical of art, fashion, and literature. Its fashion-department is always the best, and its literary matter choice and refined. It occupies a golden mean as a monthly."

WE RECEIVE SO MANY REQUESTS for patterns in embroidery, etc., etc., that it is quite impossible to give all. To do it, we should have to print a magazine ten times as large. But we give those which seem to be most in demand, for thus we accommodate the largest number.

NOTICES OF NEW BOOKS.

The Count of Monte Cristo. By Alexander Dumas. 1 vol., 8vo. Philadelphia: T. B. Peterson & Bros.—We welcome this new edition of a favorite novel with very great pleasure. Dumas is a writer of whom one rarely tires. His never-failing inventive powers, the rapid action in his narrative, and the briskness and vivacity of his style, have no equals elsewhere. This fiction, taking it as a whole, is perhaps his best. We are glad to see a decent edition of it at last. We are quite tired of the cheap newspaper-like reprints, with their indifferent paper and worse type, that are such fertile sources of diseases of the eye. We hope a better day is dawning: that the evil has about cured itself: and that the time has come when nobody will recommend those reprints except oculists in need of patients.

A Latter-Day Saint. A Novel. New York: Henry Holt & Co.—This little story appears anonymously, though it is whispered it is the work of a young gentleman in Philadelphia, belonging to a family that has always been distinguished both for intellect and for culture. It professes to be the "Confessions of Miss Ethel Jones," written by herself. It is bright and sparkling, very much above the average of first attempts, and is noticeable for its subtle knowledge of a young girl's mind; which, we thought, "was a thing," as Dundreary says, "that nobody could find out." Indeed, it seems to us, sometimes, as if it was quite impossible for anybody but a woman to have written the book.

Mothers and Daughters. By Mrs. E. G. Cook, M.D. 1 vol., 12mo. New York: Fowler & Wells.—This is a manual of hygiene for mothers and daughters; is written in a plain sensible style; and contains much information of great value as regards health, not to be found in other treatises. The book is illustrated with appropriate engravings, and is printed in clear large type. It makes a handsome volume of three hundred pages.

A Bachelor's Talk About Married Life. By Wm. Aikman, D. D. 1 vol., 12mo. New York: Fowler & Wells.—The title of this book would seem, at first sight, misleading; for it is not a cynical attack on matrimony. On the contrary, it is the testimony of one who has been a bachelor, to the superior comfort, happiness, and beauty of a matrimonial life. It is an excellent work in every respect.

OUR ARM-CHAIR.

ABOUT FLOWERS.—Nothing beautifies a home like flowers. There are so many varieties, and they can be grown so easily, that there is no excuse for a family, whether rich or poor, not enjoying the refining influence of flowers. Slip or blooming plants, put into pots and placed at a window, will produce a cheerfulness in the household equalled by no other voiceless growth of nature. It takes a very little time for seeds to sprout. Secure the best that can be found, and with a little care and attention, results will follow which will repay every effort. By reference to our advertising column, a Floral Seed Department will be found. The advertisers in this department constitute the chief seedsmen and nurserymen in the country, and their seeds and plants can be safely relied upon. We therefore recommend to each and all of our readers, who have not already started a floral garden or window, to begin at once, and see if flowers do not make life more worth the living. To those who have tried the experiment, we ask them to look over the advertisements, to see if they cannot add something to their collections which will make them still more beautiful.

DRY GOODS BY MAIL.—We again call the attention of ladies to the facilities offered by the dry-goods houses whose advertisements appear in this magazine, for getting all kinds of goods by mail. Samples will be furnished, and goods promptly mailed when ordered. These houses can be relied on for fair dealing. They represent the best elements in the trade, and carry heavy stocks of standard and fancy goods, which they sell at the lowest market prices. A lady residing at some post-office remote from our large cities has only to drop a postal-card to one of these houses, asking for samples of any articles of dry goods that she may wish to purchase. These will be promptly sent, with prices attached. Then she makes her selection and sends her order, and in a few days the mail brings her the needed article. All this at the most trifling expenditure of time. This shopping by mail is certainly a great invention, and one that is coming into most extensive use.

CATARRH CURED.—A clergyman, after suffering a number of years from that loathsome disease, catarrh, after trying every known remedy without success, at last found a prescription which completely cured and saved him from death. Any sufferer from this dreadful disease sending a self-addressed stamped envelope to Dr. J. A. Lawrence, 250 Schermerhorn Street, Brooklyn, New York, will receive the recipe free of charge.

"WOVEN BROCHÉ" VELVETS OR VELVETEENS continue the rage for wraps for the present season. The "Arcadia" woven broché velveteen is shown in the most beautiful designs, in all the fashionable colors; and made into a cloak, trimmed suitably for the season, is a most beautiful garment for ladies.

HORSEFORD'S ACID PHOSPHATE AS A BRAIN TONIC.—Dr. E. W. Robertson, Cleveland, O., says: "From my experience, can cordially recommend it as a brain and nerve tonic, especially in nervous debility, nervous dyspepsia, etc., etc.

MOTHERS' DEPARTMENT.

[MEDICAL BOTANY—OF THE GARDEN, FIELD, AND FOREST.]

BY ABRAM LIVZEET, A. M., M. D.

No. III.—PANSY—PARTRIDGE-BERRY—PIPSISSEWA.

PANSY, HEARTSEASE.—*Viola tricolor*. This plant is found in gardens. Flowers large, white-yellow to black, in endless variety.

This favorite of ladies is introduced here for the benefit of mothers who may have children afflicted with crustacea, or milk-crust, which is so often seen disfiguring the faces of the little ones.

Homoeopathically, a tincture is made from the blossoms and leaves by covering them with double their weight of alcohol, and of this two or three drops to a tumblerful of water, given in teaspoonful doses, are held by homoeopaths sufficient to cure this troublesome affection. Dr. Hughes says the sixth dilution is all he needs "for this plague of children."

The regular profession use this species, as well as the *V. pedata* and *V. odorata*, for the same trouble, making a decoction with milk, causing the child to drink freely of it, and applying the same with the plant to the affected parts. The homoeopathic treatment, if equally effectual, is to be much preferred by mothers.

PARTIDGE-BERRY—*Mitchella repens*. Named in honor of Dr. Mitchell, an early botanist of Virginia. A trailing evergreen-plant, creeping about the roots of trees in shady woods; flowers in pairs, corolla funnel-form, white, fragrant; fruit a scarlet berry, size of a small pea, edible, found through the winter. It is not of much medicinal value, but it is a pretty little evergreen, and used to cover the earth in boxes or pots containing shrubs or large flowering plants.

The Indian squaws are said to have used a decoction of this plant to facilitate parturition, and hence the botanic physicians had recourse to it, and claim also to have proved it of value, and esteem it highly. It forms one of the chief ingredients in the old botanic preparation, "Mothers' Cordial." The plant is mildly diuretic, tonic, and astringent, resembling pipsissewa, and used for similar purposes.

PIPSISSEWA—*Chimaphila umbellata*. From the Greek *cheima*, winter, and *phile*, I love. Pipsissewa is the Indian name: in many sections of country it is known simply by the name of winter-green. It is a half-shrubby little evergreen, with a stem three to five inches high; leaves acute at base, sharply serrate, of a bright uniform green, crowded at or near the summit of the stem, sometimes in two or three verticils. Peduncle, or flowering stem, terminal, three to five inches in length, bearing an umbel of four to six flowers; petals five, roundish-ovate, reddish-white, with a tinge of violet.

In kidney and bladder affections the writer deems this plant of equal efficacy as the foreign buchu or the *uva ursi*. It certainly possesses tonic, astringent, and diuretic properties; and I have known many delicate mothers laboring under weakness of those organs, as well as feeble digestion, to be much benefited by a cold infusion, taken freely. Put a handful of the plant into a teapot or any vessel, cover with a pint of boiling water, and, when cold, take in wineglass-doses three or four times a day. Prince's pine is another name for this small plant.

The active principle, chimaphillin, in small doses triturated with sugar, is valuable in diseases of children (as well as adults) who are of a scrofulous nature. In such children, it is curative of diarrhea, cholera infantum, dropsy, and enlarged tonsilla.

PUZZLE DEPARTMENT.

Everything relating to this department should be addressed "Puzzle Editor," PETERSON'S MAGAZINE, Lock Box 409, Marblehead, Mass.

No. 230.—PYRAMID.

1. A letter. 2. A place of repose. 3. Exists. 4. Movables. 5. One who countenances and supports another.

Centrala, down, a number.

Lisbon, O.

C. A. H.

No. 231.—CHARADE.

My first is an article of dress.
My second is an organ.
My third is a passage-way.
My whole is to calm.

Boston, Mass.

ISOLANTHE.

No. 232.—Woad-SQUARE.

1. An amphibious animal. 2. A thick cord. 3. A precious stone. 4. Compensation.

McGord, N. H.

J. O. GEE.

Answers Next Month.

ANSWERS TO PUZZLES IN MARCH NUMBER.

—
No. 225.

Evangeline.

—
No. 226.

	C
	B A D
S	E R E E
S	I N A P I S
B	E N A V E N T E
C	A B A V A N S A R Y
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No. 227.

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No. 228.

Magazine.

—
No. 229.

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OUR NEW COOK-BOOK.

Every Receipt in this Cook-Book has been tested by a practical housekeeper.

MEATS.

Veal for Breakfast.—Take a round earthen dish and put in it a layer of breadcrumb. Over this put spots of butter. Then a layer of minced cold veal, with salt and pepper; then more crumb, butter, veal, salt, and pepper. When the dish is full, with a layer of crumb for the top, pour over it an egg, beaten well, and mixed in half a cup of milk. If you have gravy, it is better than milk. Bake until brown.

To Fricasses Oysters.—Put some oysters in a saucepan with their own liquor; add butter, cayenne pepper, a little vinegar or lemon-juice, and a little nutmeg. Stir the oysters over the fire until the butter is melted. When they are done, and before they shrivel and grow hard, throw in the yolks of three eggs, and shake them well together.

Very Nice Scallops from Cold Chicken.—Bone the meat, and mince it small; set it over the fire in a little cream, and season with nutmeg, pepper and salt; then put it into scallop-shells, and fill with breadcrumb, over which put some bits of butter, and brown them.

VEGETABLES.

Stuffed Potatoes.—Bake some large potatoes in their skins; when quite done, scoop out the insides, and mash them well with a little butter or milk; mix some finely-minced beef or mutton with the mashed potatoes, adding pepper and salt to taste; refill the empty skins with the mixture, and place them in the oven again till thoroughly hot, adding a small lump of butter on the top of each to prevent their becoming too dry. Serve up in a cloth. This is always a favorite dish with children.

Onion Sauce.—Peel and parboil some onions, drain, and cut them in quarters; put them into a stewpan with sufficient well-flavored white stock to cover them; keep on the lid, and simmer gently until quite tender; pass them through a sieve; add to the pulp sufficient milk or cream to make the sauce; stir over the fire until quite hot; add seasoning of pepper and salt if required, and it is ready.

To Stew Cabbage.—Boil a large cabbage, press it dry in a cloth, then cut it fine, adding pepper and salt and a few cives or green onions, also boiled separately and well chopped. Put a lump of butter into a stewpan, let it melt, add the cabbage, warm it together, stirring it all the time.

DESSERTS.

Saffron Tapioca Pudding.—Pudding for six. Soak a break-fuscupful of tapioca in one pint of milk for several hours. Let one quart of milk come to boiling-point with two ounces of sugar and a few saffron threads. Cover it, and let it draw for some time. Then strain it on the tapioca, and let it all boil gently till quite done. Serve hot in a pudding-dish, or mix with one or two eggs well beaten, and pour into a well-buttered pie-dish; put bits of butter on the top, and brown before the fire for some minutes. Rice, corn-flour, and macaroni can be dressed in the same way, and make nice nursery and invalid puddings.

Orange Custards.—Boil till tender half the rind of a Seville orange; beat it fine in a mortar, put to it a spoonful of brandy, the juice of a Seville orange, four ounces of loaf-sugar, and the yolks of four eggs; beat all well together for ten minutes; pour in a pint of boiling cream by degrees; keep beating till cold, then put them in cups, and place them in an earthen dish of hot water till set; stick preserved orange on the top, and serve either hot or cold.

Angel Puddings.—Two ounces of flour, two ounces of powdered sugar, two ounces of butter melted in a half-pint of new milk, two eggs, leaving out one white; mix and bake half an hour in saucers; turn them out into a dish, and serve hot, with sweet sauce in a boat.

Apple Dumplings.—Scoop out the cores of the apples, and fill up the centre with a mixture of butter and sugar. Make a nice paste, take a lump of the proper size, enclose the apple in it, and boil the dumplings in nets in place of cloths.

CAKES.

Gingerbread.—Dissolve a quarter-pound of butter or three ounces of lard, and mix with it over the fire one pint of molasses; pour this hot on to four eggs, and having beaten them together until well mixed, stir into one pound of flour a quarter-pound of raw sugar, one ounce of ground ginger, a teaspoonful of ground caraway seeds, and a large pinch of carbonate of soda. Take care all the dry ingre-

dients are thoroughly well mixed before adding those which are liquid. Pour the cake into a well-greased Yorkshire-pudding tin, and bake in a moderate oven for about three-quarters of an hour. Dry on a sieve, and cut the cake into squares.

English Buttermilk-Cakes.—To a quart of flour add a pint of buttermilk and a teaspoonful of salt, dissolve a dessert-spoonful of soda in a little warm water, and stir it into the milk, which pour upon the flour while foaming. Beat all well together, adding flour enough to make a smooth dough. Roll it out, divide it into cakes with a paste-cutter, and bake it in a quick oven for fifteen or twenty minutes.

Breakfast Rolls.—Mix or rub well into three pints of flour a piece of butter the size of an egg, with two full teaspoonfuls of cream-tartar, one small teaspoonful of bicarbonate of soda dissolved in a little milk, some salt, adding enough milk to make it a very thick batter. Grease your tins, and bake them in a quick oven, a rich brown color.

Sultana Cake.—Rub a quarter-pound of butter into one pound of flour, add one pound of sultanas, a quarter-pound of moist sugar, a quarter-pound of candied peel finely sliced, one teaspoonful of carbonate of soda, half-pint of new milk, one egg. When these ingredients are well beaten up and mixed, pour them into the mould, and bake immediately.

MISCELLANEOUS RECEIPTS.

Relief for Burning Feet.—To relieve burning feet, first discard tight boots; then take one pint of bran and one ounce of bicarbonate of soda, put in a foot-bath, add one gallon of hot water; when cool enough, soak your feet in this mixture for fifteen minutes. The relief is instantaneous. This must be repeated every night for a week or perhaps more. The bran and bicarbonate should be made fresh after a week's use. Bicarbonate of soda can be purchased for a small price per pound from wholesale druggists. The burning sensation is produced by the pores of the skin being closed, so that the feet do not perspire.

To Clean Black Lace.—A black lace shawl or mantle, or any other lace if black, may be easily and effectually cleaned thus: With a soft handkerchief of silk or linen carefully take the dust from the lace, or it may be shaken gently. Brushing must not be resorted to, or it will render the lace rough-looking. Then pin it out on a board or table, putting pins into the points of the lace. Wash all over with a soft sponge with table-beer, and when quite dry remove the pins, when it will look almost new.

To Clean White Feathers.—Make a lather of curd-soap, boiling water, and pearl-ash; when it is a little cool, wash the feather in it, gently squeezing it; wash it again with less lather, and then rinse in cold water, shaking it well before the fire, but not too near. Curl it by drawing each fibre over the blunt end of a fruit-knife. If the color is not good, use a little blue in the rinsing-water.

A Preservative Against Moths.—Soak a piece of paper or rag in some spirits of turpentine, and place it for a day in your drawers. Two or three times a year will be quite sufficient. More than this would cause the drawers and their contents to smell unpleasantly.

To Wash Flannels.—Flannels should be washed in soft water, soap, and much blue. The water should be as hot as the hands will bear; wring as dry as possible, shake, and hang out, but do not rinse the flannels after the lather.

To Take Mildew Out of Linen.—Take soap, and rub it well on the mildew; then scrape some fine chalk, and rub that also in the linen; lay it on the grass; as it dries, wet it a little, and it will come out at twice doing.



EDITOR'S TABLE.

EDITORIAL CHIT-CHAT.

To UTILIZE CHRISTMAS AND EASTER CARDS.—The Christmas, New-Year, and Easter cards, and even many of those for Valentine Day, which are now so frequently thrown aside, may be used in several very pretty ways, if only a little trouble is taken.

An album, for example, may be made up entirely of such cards. We know of a lady who has had one made, for several years, with a plush cover, with the date of the year in large gilt letters on the outside. She has a new volume every year, and a different colored plush. This may appear to some to be an extravagance. But surely, now that the cards are brought to such perfection and artistic beauty, a collection of them is as worthy of a good cover as anything else.

Screens covered with cards are constantly seen now, and one or two, made from common wooden kitchen clothes-horses, have been very successful. On each side a piece of thin wood, or of mill-board, was nailed—the latter being the best, as it takes the fancy paper better. The edges were painted some color—dark-blue or green, or bright vermilion—and afterwards varnished. In some cases they were bound with red plush. The cards were not pasted on quite to the base, but a dado of plush, velveteen, or some decorative material, was fixed on, to the height of a foot or a little more. Both the double and treble clothes-horses are used. The effect is very good. The back is often of cretonne or some material. The little tables now so general in fashionable drawing-rooms, a size larger than the popular milking-stools, are frequently also painted some dark color, and have one or two pretty cards gummed on, to look as if they were hastily thrown down, and afterwards varnished. Sometimes the flowers or figures have been cut out; but more frequently the whole card is put on.

Tables, covered with a variety of cards, and afterwards varnished, are not novel, but have improved with time. The difficulty is how to edge them and finish them off, and we have seen painted cloth, leather-work, and also the coarsest furniture-string lace, dipped in the same color as that of the table, used with nice effect. A pretty arrangement is to place a good-sized round or diamond-shaped card in the centre of a table, then a circle of middle-sized ones, all slanting, partially overlapping each other, then a broad circle of dead-gold paper, and again a ring of larger cards to match the smaller ones, with a wreath of leaves, such as is sold for gumming on to screens, for a finish all round the edge. Another and favorite way is to scatter tastefully the cards all over the table, and gum them, cutting away corners where necessary, and so fitting them in effectively. A table covered with dead-gold paper, with various-shaped apertures cut for the cards to appear through at distances, looks very well, and improves the cards wonderfully. This is done with large and beautiful cards. The whole is afterwards varnished, and forms a handsome-looking table. The legs should be gilt, and also the edge all round.

Christmas-cards and photographs of friends, mixed up, look well if carefully arranged. We noticed the border of a Christmas-card table the other day was of brown unglazed cloth, with diamonds cut out at distances, outlined with broad red lines, and the cards showing through, gummed in at the back; gilt-headed nails fastened the border to the edge of the table. The back of a cottage-piano turned to

the room can be covered with the cards, softened by a dado below, and a festooned valance above, of velvet or velveteen. The cards are all gummed on to a piece of thin wood, hung on to the back of the piano, removable at will.

KNITTING-ARRASENE, which is a lighter kind than that used for embroidery, has been lately introduced here, and is likely to find great favor with those who are fond of ornamental crochet and knitting; for it is beautifully soft and lustrous, and easy and pleasant to work. Among the many articles for which it is adapted, the examples given in the front of this number will well repay anyone working them. Evening-wraps, hoods, shawls, and babies' frocks and pelisses are most rich in effect. It will clean well, and, in fact, can be washed in warm rain-water, first of all making a lather of soap, moving the article rapidly backwards and forwards in the lather. Then rinse the article through cold water, taking great care not to squeeze or rub it; hang it out to dry in its dripping state, giving it an occasional shake; or, if more convenient, it can be dried before a fire. It is necessary to lay some stress upon the fact that knitting-arrasene is different from embroidery-arrasene. Anyone who handles the two kinds will at once see the difference. In ordering, therefore, this should be borne in mind. It should be stated that knitting-arrasene is made in wool also, and washes if the same care is taken. It is made only in a few colors at present—namely: cardinal, pale-pink, azur-blue, old-gold, violet, white, and black.

HOW TO CURE CATARRH.—A medical authority gives the following recipe for curing catarrh: "Eat a dish of oatmeal," it says, "one baked potato, and one slice of bread, for your breakfast; a piece of roast-beef as large as your hand, with one boiled potato, and one slice of bread, for dinner; take nothing for supper, and go to bed early. Sleep, if possible, half an hour before dinner. Drink nothing with your meals, nor within two hours afterwards. Drink as much cold water on rising in the morning and on lying down at night as you can conveniently swallow, and you may add draughts of cold water, if you wish, before eating your meals. Live four to six hours a day in the open air. Bathe frequently, and every night, on going to bed, rub the skin hard with hair gloves." A week of such treatment, it is maintained, will generally effect a cure.

A PRETTY BOOK-CASE.—If you have a plethora of books, get a carpenter to make a wooden frame with no back, and a series of shelves. Set this against the wall, cover the top with any fabric you may think suitable, and the sides; border it with ball fringe, as also the shelves. Put your books on these, and your china, etc., on the top, and you will have not only a useful, but a handsome piece of furniture. Three slips of wood, strung at each corner with blind cord—knotted when through, so that they cannot slip—the four pieces tied together at the top and passed over a nail, give a convenient kind of bed-room bookshelves.

WHAT AMERICAN GIRLS CAN DO.—A contemporary newspaper says that a band of Italian brigands captured a duke recently, and held him for thirty days; and then adds, wittily, that any American heiress can do that, and hold him longer.

OUR SPLENDID PREMIUMS FOR 1884.—Our principal premiums for getting up clubs for this year are an extra copy of the magazine, or the "Golden Gift," a beautiful volume for the centre-table, with poetical selections and steel-engravings, bound in morocco cloth, with gilt edges—a very elegant affair.

We have, however, as usual, a large-size steel-plate for a premium, so that persons getting up clubs can have it, if they prefer it to the "Golden Gift." The size is twenty-seven by twenty inches. The picture represents a fond mother carrying her little-one up to bed, and is entitled "Tired Out."

We give, for some of the clubs, not only an extra copy of the magazine for 1884, but, for large clubs, an extra copy, as well as the "Golden Gift" and "Tired Out."

We repeat here the prices of two of our principal clubs, with the premiums, viz.:

Four copies for \$6.50, with an extra copy of the magazine for premium.

Five copies for \$8.00, with both an extra copy for premium, and either the "Golden Gift," or "Tired Out."

It is still in time to get up clubs for 1884. Back numbers to January, inclusive, can be supplied, if desired. Specimens are *sent gratis*, if written for, to those wishing to get up clubs.

EMBROIDERING DRESSES, ETC., ETC.—In the front of the number we give some new designs for embroidering dresses. This style of ornamentation is growing in favor. Whole costumes are trimmed with bands of rich-looking embroidery, broad ones being placed between the box-plaits of the skirt, and forming a plastron on the front of the tight-fitting bodice; narrower widths of the embroidery are used for the shallow all-round collar, and as revers on the cuffs of the long plain sleeves. A scarf-drapery surrounds the hips, and falls in folded sash-ends at the back of the skirt, the knot being secured by a large clasp of carved wood or burnished metal beads. Sometimes the drapery is worked all over with crewels or silken threads in small oriental designs, to match the embroidered bands. This style, by the way, affords ladies a good opportunity of bestowing their needle-craft on material to be hereafter worn by themselves, and may be recommended as a pleasant variation from the chair-backs, cushions, mantel-borders, etc.

CAN'T BE SOLD FOR A DOLLAR.—We have, again, complaints of swindlers, going about the country, soliciting subscribers for "Peterson," and offering it for a dollar. Now, apart from the fact that we are continually telling the public that we have no agents for whom we are responsible, it ought to be apparent to everyone that a magazine like this cannot be sold for a dollar, even to clubs. Compare it with magazines that are really published at that price. They have none of our costly steel-plates, colored fashions, or other attractions, that make up more than half the cost of "Peterson." There are magazines that give one or two *flashy* numbers, and that print poor cheap ones for the rest of the year. These can be sold for a dollar, but "Peterson" cannot.

BACK NUMBERS of this magazine can always be had by addressing the publisher. Sometimes, when news-agents have sold their usual supply, they say the number is out of print, in order to avoid the trouble of re-ordering. In such cases, remit eighteen cents to us, per number, when we will forward the number, or numbers, by the first mail.

MIRRORS OVER MANTEL-PIECES are no longer considered indispensable. They never, at the best, were worth in beauty what they cost. A black painted board, pointed at the top, and arranged with china, a brass plaque in the centre, then an ordinary mantel-piece, are twice as ornamental as a pier-glass with gilt frame.

DIRECTIONS FOR CROCHET, KNITTING, ETC.—We are occasionally asked, by new beginners, for elementary instructions in crochet, knitting, etc. To the vast majority of our readers, however, these instructions would be nothing new: hence we do not comply with such requests, as our space is wanted for what will interest all. We give, when new stitches come up, descriptions of them. In this way we have described, more than once, the Kensington-stitch, etc. Manuals of crochet, knitting, etc., with all the stitches, and the simpler patterns, are published by several different firms, and are frequently advertised in this magazine. We refer our friends, who are new beginners, to such books. It would be unjust to our readers generally, we repeat, to take up room with these well-known stitches.

ADDITIONS MAY BE MADE, at the price paid by the rest of the club, *at any time during the year*. And when enough additional subscribers have been sent, you will be entitled to another premium, or premiums, precisely as if it were a new club. Go on, therefore, adding to your clubs and earning premiums.

NOTICES OF NEW BOOKS.

Her Washington Season. By *Jeanie Gould Lincoln, Author of "Muriel's Quest," etc.* 1 vol., 12mo. Boston: *James R. Osgood & Co.*—There have been several novels of Washington society published within the last few years; but this one is, beyond all controversy, quite the best of them. In the first place, to write such a novel, the author must be one who is at home in the "best society" there, and not a mere newspaper-correspondent, who sees only the outside of it, at official receptions, to which everybody is invited. In the second place, he or she must have more or less literary ability; for otherwise, the book is a mere compilation of slang or scandal or second-rate description. We have seen, in one or two recent instances, altogether too much of this. Now the author of this charming little story combines just the two requisites that are indispensable for a novel of Washington society. She is evidently accustomed to the best society, and she has the literary ability and practice, without which even that qualification, denied to so many, is of no value in a novelist. She has, also, unless we are in error, lived in Washington for many years, and been accustomed to meet the best people there—politically, socially, and otherwise. The story is written in the form of letters: a method which has somehow fallen into disuse, but which, after all, in some respects, has many advantages; for it allows of a detail and a naturalness which are often missed in the usual mere narrative style. We are taken, for example, to a small reception at the Secretary of State's; to a german at the Bachelor's Club; to a dinner at the White House; and the epistolary style allows these to be described with a freshness and a vivacity which would be almost impossible otherwise. The story, like all such stories ought to be, is a love-story: in fact, it is two or three love-stories; for there is more than one heroine—Dolly, Judith Randolph, and Barbara. Of the principal characters, Aunt Oglethorpe, as she is called, has her original in a lady well known to Washington society, and who is loved as much as she is revered: one of those types of the "old school" that remain to us, and make us regret, with many a sigh, the stately old past. In sketching this estimable lady, as in others of the same kind, however, the author has not departed from the rule which makes anything like an intrusion into private life ill-bred. She never passes the line of strict propriety, and yet she gives us Washington as it is. We end as we began: by saying that only a thorough-bred lady is capable of writing a story of Washington society, and that the author of this book is such a one, and a literary artist beside.

OUR ARM-CHAIR.

WHAT THE NEWSPAPERS SAY.—More than ever, this year, does "Peterson" seem to be the favorite of the newspaper-press. Everywhere, this magazine is spoken of by editors as *the cheapest and best of the lady's-books*. The Belfast (Me.) Journal says: "Leads all the home-monthlies; its colored fashion-plates are alone worth the subscription-price." The Wahpeton (Dakota) Gazette says: "A gem of journalistic excellence." The Putnam (Conn.) Patriot says: "Literature of a first-class order: everything to give information for the home." The Mount Holly (N. J.) Mirror says: "The only lady's-book that gives steel fashion-plates colored by hand; the literary contents have the same originality and merit still, that long ago placed 'Peterson' at the head of the ladies'-magazines." The Iberville (La.) Journal says: "As usual, unsurpassed for beauty of style and interesting reading-matter." The Bristol (Tenn.) News says: "The only magazine that furnishes a genuine steel-engraving with each number." The Williamsport (Pa.) Grit says: "It has long held the place of honor in thousands of homes: no newcomers have been able to supplant it." The Evansville (Wis.) Enterprise says: "Still continues good, better, and best for 1884." The Newville (Pa.) Star of the Valley says: "For the price, the very best of the magazines; the literary matter is always of a choice description." The Assumption (Ill.) Enterprise says: "Better, if possible, than ever; the fashions in the best taste, the poetry and stories of a high grade." *It is still in time to subscribe for this year. Back numbers furnished to January, inclusive, if desired.*

IMPROVEMENTS IN CORSETS.—The styles in dress for this season will require no special change in the shape of corsets. There is, however, a very great improvement in the material with which corsets are stiffened, and Coraline is rapidly replacing horn and whalebone. The Coraline is much more durable than whalebone, and also more comfortable. It possesses sufficient rigidity to prevent the corset from wrinkling, which is all that is required, while it yields readily to the movements of the body, giving ease and grace to every motion. Ladies should be careful to get the genuine Coraline Corsets, as the great success of the Coraline has called forth a score of worthless imitations. The genuine Coraline is manufactured only by Warner Brothers, and every corset has their name on the bottom of the box, and the letters W. B. on the inside of the corset-steel.

CATARRH CURED.—A clergyman, after suffering a number of years from that loathsome disease—catarrh—after trying every known remedy without success, at last found a prescription which completely cured, and saved him from death. Any sufferer from this dreadful disease sending a self-addressed stamped envelope to Doctor J. A. Lawrence, 250 Schermerhorn Street, Brooklyn, New York, will receive the recipe free of charge.

IN THE STRUGGLE for pre-eminence between the makers of the leading brands of velveteen, the manufacturers of the "Arcadia" brand make the important announcement that they have patented a process just discovered by them, by which the finish on their goods is made as perfect as any silk-velvet. This will be a genuine boon to our lady-readers, and will, without doubt, place this brand at the head of the list.

HORSFORD'S ACID PHOSPHATE, for women and children.—Doctor Joseph Holt, New Orleans, La., says: "I have frequently found it of excellent service in cases of debility; particularly for women and children."

THE GOVERNMENT CHEMIST ANALYZES TWO OF THE LEADING

BAKING POWDERS, AND WHAT HE FINDS THEM MADE OF.

The best baking powder is made from pure cream of tartar, bicarbonate of soda, and a small quantity of flour or starch. Frequently other ingredients are used, and serve a purpose in reducing the cost and increasing the profits of the manufacturer.

We give the Government Chemist's analyses of two of the leading baking powders:

I have examined samples of "Cleveland's Superior Baking Powder," manufactured at Albany, N. Y., and "Royal Baking Powder," both purchased by myself in this city, and I find they contain:

"Cleveland's Superior Baking Powder."

Cream of Tartar,
Bicarbonate of Soda,
Flour.

Available carbonic acid gas, 12.61 per cent.—equivalent to 118.2 cubic inches of gas per ounce of powder.

"Royal Baking Powder."

Cream of Tartar,
Bicarbonate of Soda,
Carbonate of Ammonia,
Tartaric Acid,
Starch.

Available carbonic acid gas, 12.40 per cent.—equivalent to 116.2 cubic inches of gas per ounce of powder.

Ammonia gas, 0.43 per cent.—equivalent to 10.4 cubic inches per ounce of powder.

NOTE.—The tartaric acid was doubtless introduced as free acid, but subsequently combined with ammonia, and exists in the powder as a tartrate of ammonia.

E. G. LOVE, Ph.D.

NEW YORK, January 17th, 1881.

The above analyses indicate a preference for "Cleveland's Superior Baking Powder," and our opinion is that it is the better preparation.—*Hall's Journal of Health.*

HINTS FOR LADIES UPON GARDENING MATTERS.

BY A. GILOFRE.

In May all planting should be done, and every advantage taken of wet and showery days for the purpose. Weeds to be uprooted, as they now grow fast. These should be burned with other garden-rubbish, and the ashes used for manure. May is the especial month for filling the borders with plants for summer and autumn blooming.

Asters.—Young plants of all descriptions to be planted out.

Brompton Stocks.—The seed to be sown six inches apart, in a rich light soil, not in too hot a place. When a month old, some should be removed with good balls of earth, and planted a foot apart.

Mignonette for succession, to be sown in tufts, from first week in May to the beginning of August.

Salpiglossis, of several varieties, and of various colors—scarlet, blue, purple, sulphur, and yellow—the seed to be sown.

Calceolarias, **verbenas**, and **scarlet geraniums** to be planted out at the beginning of the month. **Heliotropes** and **petunias** at the end of May.

Sow annuals for succession. Take up **hyacinths**, **tulips**, and other **bulbs**, and place them in the shade to dry perfectly.

Strike **chrysanthemum-cuttings** in a shady border, under **hand-lights**.

Dahlias to be planted the third week in May, the roots to be cut to one eye.

Sow Seed of Chinese Primula.—Divide the roots of all kinds of primroses, and plant them in a shady place.

Carnations and pincetes to be staked, and the shoots to be thinned.

Dwarf-roses in pots to be planted out.

General bedding of the flower-beds should not be done till the third week in May. In all well-kept gardens these should be planted at least twice a year; in May for the summer show, and in October for the spring display.

Violets.—All those that are worth growing require a good rich moist soil and a shady situation. Leaf-mold and rotten manure from a hot-bed, mixed with earth, is the best soil. Take up the old plants, tear them in pieces in May, and plant them in fresh places and fresh soil.

Marvel-of-Peru.—Plant out the long carrot-shaped roots of this lovely shrub, which bears white, pink, and crimson flowers; one of the prettiest things in any garden when planted in a deep rich soil.

In planting the flowers for summer borders, and this not till the third week in May, the soil should not be made rich with exciting manures, which will only produce leaves and but little bloom. Decayed leaves are preferable to anything else. Give good drainage, by putting a few crocks into each hole under the plants. Never plant too close, unless the bed is to be filled with one description of flowers; but for single plants space is needful. Trim at once all the plants that need it, and peg down others, and where there are strong shoots, and several weak ones, nip off the vigorous shoots, so that all the shoots may get equal strength.

All plants kept in the dwelling-house through the winter should be planted out at the latter end of May.

Cuttings of all kinds to be taken and raised under hand-glasses.

PUZZLE DEPARTMENT.

Ed.—Everything relating to this department should be addressed "Puzzle Editor," PETERSON'S MAGAZINE, Lock Box 400, Marblehead, Mass.

No. 233.—NUMERICAL ENIGMA.

My 3, 9, 2, 1 is a bird.

My 6, 5, 8 is an animal.

My 7, 4 is an abbreviation.

My whole, composed of nine letters, is a mighty power.

Brookline, Mass. A. J.

No. 234.—DIAMOND.

1. A letter. 2. A mottled appearance in wood. 3. Circular. 4. Conclusion. 5. A letter.

Boston, Mass.

IOLANTHE.

No. 235.—REBUS.

N. V. is esp pass shun sew fool luff cow ward is sand shame that know bud Dee ever add the con fee dents two own nit.

Bangor, Me.

F. A. H.

No. 236.—NUMERICAL ENIGMA.

I am composed of forty-eight letters.

My 9, 14, 10, 10, 18, 22, 8, is a plant.

My 16, 36, 3, 13, 27, 19, 32, 25, is produced.

My 21, 17, 15, 13, 29, is a town in New Hampshire.

My 38, 34, 47, 35, 16, 24, 12, 26, is a town in Vermont.

My 39, 31, 12, 28, 10, 45, 30, 39, 26, 6, is a worshiper of fire.

My 44, 11, 41, 21, 37, 23, 42, 7, 46, 6, is a fruit.

My 48, 2, 14, 43, 28, 40, 20, 46, 4, 33, 1, is a support.

My whole is a quotation from Robert Burns.

St. Albans, Vt.

METEOR.

Answers Next Month.

ANSWERS TO PUZZLES IN APRIL NUMBER.

No. 230.

B E D
L I V E S
E F F E C T S
P A R A N Y M P H

No. 231.

Mitigate (Mitt, Eye, Gate).

No. 232.

F R O G
R O P E
O P A L
G E L D

OUR NEW COOK-BOOK.

Ed.—Every Receipt in this Cook-Book has been tested by a practical housekeeper.

MEATS.

Chicken and Rice.—Cut up a chicken; put it in a skillet with an onion cut up in small pieces, butter, pepper, salt, and two cloves. Parboil the chicken, and, while cooking slowly, take some rice, scald it with boiling water, throw this water off, and scald it twice more in the same way. Change the chicken into another saucepan, adding to it the ingredients as above. Put the rice in the skillet in which the chicken has been cooked, and cook it. You may brown the rice a little, but each grain must be whole.

Potato Puff.—Take cold roast meat—beef or mutton, or veal and ham together—clear from gristle, cut small, and season with pepper and salt, and cut pickles, if liked. Boil and mash some potatoes, make them into a paste with an egg, and roll out, dredging with flour. Cut round with a saucer; put some of the seasoned meat upon one half, and fold the other over like a puff; pinch neatly round, and fry a light-brown. This is a good method of warming up meat which has been cooked.

VEGETABLES.

Mashed Potatoes.—Let the potatoes steam till quite dry, then mash them with a common kitchen-fork; add butter, salt, and milk or cream, and beat well with a fork till they are smooth and white. Put into a vegetable-dish, and arrange neatly with the fork.

Mint Sauce.—Chop as finely as possible a quantity of mint leaves previously washed; add to these sufficient vinegar and water, in equal parts, to float them, and a small quantity of powdered sugar. Let the sauce stand for an hour before serving.

Stewed Onions.—Boil some onions with salt, and drain them. Put in a stewpan a piece of butter. Sprinkle with flour, pepper, and salt. Pour on some cream, and turn every onion with a spoon. Stew ten minutes and serve.

New Potatoes; Au beurre.—Choose them rather small, and as nearly as possible all of a size; put them into a saucepan with plenty of butter, and toss them occasionally until done; sprinkle with salt during the process.

DESSERTS.

Rhubarb.—To one pound of rhubarb, cut in pieces of one or two inches in length, allow one half-pound of loaf-

sugar, and the grated rind of one lemon; it must be loaf-sugar, or it tastes quite differently. Have ready a large tin saucepan of boiling water, throw the rhubarb in, and stir the pieces down with a wooden or silver spoon—not one of iron or pewter. Put the cover on, and for three or four minutes it may be left, then the cover taken off; the rhubarb is not again left until it is done. It may be quietly turned in the saucepan with the spoon so as not to break the rhubarb. The moment it boils, it softens, and in three minutes or less time, according to whether the rhubarb is old or young. Strain it off quickly with the cover tilted on the saucepan, as in straining potatoes, leaving about a pint of water in to serve with it. Gently let it slip from the saucepan into a pie-dish; now as gently scatter the loaf-sugar and grated lemon over it, and leave until cold. The rhubarb should not be broken. A quarter of an hour is sufficient for this process of cooking rhubarb. The juice as well as the rind of lemon may be used, if liked.

Huntington Pudding.—One pint of milk and half a teacupful of rice, put into a tin and set in a pot nearly half-full of boiling water; keep the water boiling until the rice is steamed soft enough to yield when pressed with the thumb and finger; then add the yolks of two eggs, a small lump of butter, and the grated rind of a lemon; turn into a pudding-dish, beat the whites to a stiff froth, and stir in three ounces of sugar and the juice of the lemon; spread this frosting on the pudding, and put into the oven to brown.

The Queen of Puddings.—One pint of breadcrumb, one quart of milk, six ounces of sugar, butter the size of an egg, the yolks of four eggs. Flavor with lemon, and bake as custard. Beat the whites of four eggs to a froth, mix with a cup of powdered sugar and juice of a lemon. Spread a layer of fruit-jelly over the custard while hot; cover with the frosting, and bake until slightly brown. To be eaten cold with cream, or warm with any sauce that may be preferred.

CAKES.

French Cake.—Out of two pounds of flour take one half-pound, make a hole in the centre, and put in one quarter-ounce of yeast, mixed with a little warm but not hot water; make it into a sponge, and place it, well wrapped up, in a warm place. When this leaven has risen sufficiently, which will be known by its having increased in bulk by half, make a hole in the centre of the remaining flour, and put in one pound of butter and six eggs; work it well together, so as to make a soft sponge, which must be kneaded twice with the hands; if too stiff, another egg must be added. Cut up and stone a quarter-pound of Malaga raisins, add the same quantity of dried currants and some sugar, mix all the ingredients well together with the sponge; add the leaven, put it into a well-buttered tin mould, and let the whole stand for an hour or two to rise. When well risen, bake in a moderate oven for an hour or an hour and a quarter.

A Good Cake for School-Children.—One and a half pounds of bread-dough, half-pound of currants, half-ounce of caraway seed, six ounces of sugar, three eggs, half-pound of butter. Spread out the dough on the paste-board, roll it well out, rub in the currants and sugar, then add the butter, and lastly the eggs. Mix all well together, leave it to rise, put it into a tin, and bake it an hour in a moderate oven.

Pound Seed-Cake.—One pound of butter beaten to a cream, one pound of sifted lump-sugar, one pound of flour well dried, eight eggs, yolks and whites beaten separately, and caraway seeds to taste. Mix the ingredients, and beat all well together for an hour. Put the batter into a tin shape, lined with paper and buttered. Bake in a moderate oven.

Plain Cake.—Take three-quarters of a pound of flour, one quarter-pound of brown sugar, one quarter-pound of

currants, two teaspoonfuls of baking powder, one egg, and nearly half a pint of milk. The powder to be mixed with the flour and the milk when going into the oven.

MISCELLANEOUS.

Cheese Omelet.—Beat up three eggs, with pepper and salt to taste, and two tablespoonfuls of grated Parmesan cheese. Put a piece of butter the size of an egg into the omelet-pan; as soon as it is melted, pour in the eggs, and, holding the handle of the pan with one hand, stir the omelet with the other by means of a flat spoon. The moment the omelet begins to set, cease stirring, but keep shaking the pan for a minute or so; then with the spoon double up the omelet, and keep on shaking the pan until the under side is of a good color. Turn it out on a hot dish, colored side uppermost, and serve quickly with Parmesan cheese sprinkled all over it.

To Purify Damp Closets.—In damp closets and cupboards generating mildew, a tray full of quicklime will be found to absorb the moisture and render the air pure. Of course it is necessary to renew the lime from time to time as it becomes fully slaked. This remedy will be found useful in safes and strong-rooms, the damp air of which acts frequently most injuriously on the valuable deeds and documents contained therein.

Parsley Sauce.—Boil a pint of water, throw into it a tablespoonful of finely-minced parsley and half a teaspoonful of salt, then stir two ounces of flour mixed smooth in a gill of cold water. Stir over the fire until it thickens, break into it one or two ounces of butter, and, as soon as it is melted, serve the sauce.

Fruit-Eating.—The proper time for eating fruits of every description is half an hour before breakfast and dinner; and if in their ripe, raw, natural, and fresh state, the acid which their juices contain, and which is their healthful quality, is at once absorbed and carried in its strength into the circulation.

To Prepare an Egg for an Invalid.—Beat an egg to a froth; add seasoning to the taste; then steam until thoroughly warmed through, but not hardened. This will take about two minutes. An egg prepared in this way will not distress even a very sensitive stomach.

To Cool Inflammation.—Refined chalk, made into a thick plaster with one-third as much glycerine as water, and spread on the parts, will cool inflammation and reduce redness of the nose or face.

Maître d'Hotel Sauce.—Make as above, and when the sauce is taken off the fire, add the juice of half a lemon. If the acid is allowed to boil with the parsley, it will spoil the color.

To Remove Tea-Stains.—Clear boiling water will remove tea-stains. Pour the water through the stain, and thus prevent it spreading over the fabric.

EDITOR'S TABLE.

EDITORIAL CHIT-CHAT.

"CRAZY PATCHWORK" PATTERNS.—We had intended, before this, to give our readers a design or two, printed in colors, for making the popular "Crazy Patchwork." But, on second thought, we do not do it, because the essence of such work is that *no two patterns should be alike*, and therefore a pattern which tens of thousands would copy is hardly to be desired. Instead, therefore, we shall give here some general hints on the subject.

Of course, most of our subscribers are aware already that the work is generally done in squares of from fifteen inches to eighteen, though this is not invariable. Each square is composed of scraps of silk, satin, velvet, rep, brocade, quilted satin, and other materials, sewed over each other, edged all around with every kind of feather and fancy stitch. A good deal of taste and ingenuity is required to fit in all these pieces, as the whole effect depends on this. Some ladies are more successful than others, seeming to have a natural aptitude for it. Above all things, the idea is to be original, even eccentric and odd, as many ladies think. Every shape and size can be utilized, from a corner scrap measuring one inch by two inches, to ones of eight and nine inches long. Square ones should be avoided by cutting off one corner, or laying another one across a second corner. Little bits come in useful for fitting between the larger ones. Use cretonne, calico, or any sort of lining for the foundation.

The scraps should be tacked on lightly, but the fancy stitching is sufficient to permanently secure them. On plain bits, all sorts of devices should be worked in any style. For instance, a design of Russian cross-stitch on one, a spray of flowers, a figure, a butterfly, stars on others (in silks), painting, devices in tinsel, braiding, embroidery of peacock-feathers on others, and the date of the year, the monogram—large—of the worker, in raised stitching. In fact, anything that fancy suggests, or the "odds and ends" bag can produce, may be turned to account. Sometimes it may be that one large square is composed of not more than fourteen or fifteen scraps, while another may have nearly thirty. The quilted satin pieces add much to the effect, especially white, red, or black.

When a sufficient number of squares are finished to form the quilt, lay them out on a large table or bed, arrange them in some sort of order, and then join them together; finish off all around with a border of velvet or velveteen, of rather a dark hue, and then line the whole with cretonne or anything suitable. A carriage rug would look well in this "crazy patchwork" in scraps of cloth, velvet, and all sorts of wooden material, tailors' and manufacturers' patterns, with flannel or serge lining. Duvets, for beds, could be covered with it, in the richer scraps and work. Color is an important element in "crazy patchwork." In fact, much of the effect depends on the judicious arrangement of the colors.

"BEAUTY ALL THE WAY THROUGH."—The *Kansas Eagle* says of this magazine: "It is a beauty all the way through. The patterns, which come every month, on an extra sheet, are alone worth the price. *Peterson* leads all others."

"GOES AHEAD OF ANYTHING."—The *Newtown* (N. Y.) *Safeguard* says of this magazine: "It goes ahead of anything published in the way of a lady's-book."

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FOR OUT-OF-DOOR WEAR, a long mantle is the prettiest and most artistic, on the whole: and perpendicular trimmings should be selected for it in preference to horizontal ones. No very stout girl or woman should wear a plain closely-fitting dress, because it attracts attention to her superfluous dimensions. One of the secrets of reducing the appearance of size is to have the petticoats all made with well-fitting yokes, and to reduce the fullness of all garments around the waist and hips. A small dress-improver is always needed by a stout figure to take off the flatness of the back, which makes the bodice fall in in an ugly manner. A tiny cushion of horsehair is now very generally worn, which is light and cool, and supplies the want better than crinoline or wires.

THE COLORS YOU WEAR have a great deal to do with your apparent size. Thus, stout people dressed in black and dark hues look smaller, both in the street and in the house; and the dimensions of small people are so decreased that they appear like fairies and dwarfs. The optical effect of white and light colors is to enlarge all objects, and make a stout woman who dons them almost mountainous in her outlines; but she need not, for this reason, look dingy or dull, for the rich dark hues offered to her for selection are numberless. Greens and blues, in their various shades, are better than reds, giving an effect of repose and distance.

COMPARE THE COLORED FASHIONS in this magazine with those in any other. Not only are ours the most stylish and refined, but they are engraved on steel, and printed from the steel-plates, and then afterwards colored by hand. The rest of the magazines either give no colored fashions, or give lithographed ones, or colored wood-cuts, in every way inferior to ours, and not costing half as much, and altogether inferior in style and beauty.

THE EASTER CARDS of *L. Prang & Co.* were unusually fine this year. So were the Christmas ones last December. This is saying a very great deal, for they have always been good. But now they altogether excel the English ones, and must eventually, we think, drive those of *Marcus Ward & Co.*, and others, out of the market. We are glad to note progress in American industries, but especially so in those which relate to the fine arts.

STOUT AND TALL LADIES alike should avoid the use of stripes in dresses. But if stripes be worn by the tall, they should be horizontal, the vertical stripes being left to the short and stout, who wish to increase their apparent height. If a figured fabric be chosen by a stout girl, the figure should be large: and the same may be said of spots, or of any other pattern.

"INDISPENSABLE IN THE HOUSEHOLD."—The *Oregon (Mo.) Sentinel* says: "Peterson may be called a journal of home necessities, and is an indispensable aid in many an economical household, which could not easily be supplied by any other publication."

EXERCISE, TO BE BENEFICIAL, must be enjoyable. The more enjoyable it is, the more good it will do. Even laughing does one good. Thus, light cheerful talk, with merriment and laughter, has always been known, from time immemorial, to be the best thing after a hearty meal.

OUR SPLENDID PREMIUMS FOR 1884.—Our principal premiums for getting up clubs for this year are an *extra copy of the magazine*, or the "Golden Gift," a beautiful volume for the centre-table, with poetical selections and steel-engravings, bound in morocco cloth, with gilt edges—a very elegant affair.

We have, however, as usual, a large-size steel-plate for a premium, so that persons getting up clubs can have it, if they prefer it to the "Golden Gift." The size is twenty-seven by twenty inches. The picture represents a fond mother carrying her little-one up to bed, and is entitled "Tired Out."

We give, for some of the clubs, not only an extra copy of the magazine for 1884, but, for large clubs, an extra copy, as well as the "Golden Gift" and "Tired Out."

We repeat here the prices of two of our principal clubs, with the premiums, viz:

Four copies for \$6.50, with an extra copy of the magazine for premium.

Five copies for \$8.00, with both an extra copy for premium, and either the "Golden Gift" or "Tired Out."

It is still in time to get up clubs for 1884. Back numbers to January, inclusive, can be supplied, if desired. Specimens are *sent gratis*, if written for, to those wishing to get up clubs.

SOME OF OUR SUBSCRIBERS have asked for directions for painting on satin. If water-colors are used, no preparation is necessary. But if oil-colors are employed, then there is a preparation necessary. This is made by Mrs. Hoyt, and can be had of William Kern, 132 South Eleventh Street, Philadelphia. It costs twenty-five cents a bottle, and will have to be sent by express, which will cost as much for one bottle as for a half-dozen. This liquid prevents the colors from running, and is the best one in use.

A NEW VOLUME of this magazine begins with the July number. To those not wishing back numbers, the present time, therefore, is an excellent opportunity to subscribe. The copyright novelet, "Lord Avalon," by the author of "A Fifth Avenue Romance," will be begun in the July number.

IF YOU REALLY CARE for home upholstery, and wish to adorn your rooms at little cost, keep your eyes open. Many a pretty bit of brass-work, old candle-branches, etc., may be picked up for an old song at second-hand shops, if you only know where to seek them.

ONE OF THE CLAIMS which this magazine has to superiority over other lady's-books, is that all its tales and novelets are by American authors, written expressly for it, and are not copied from second-rate English periodicals, as is the case with most of our contemporaries.

"EVER ON THE ADVANCE."—The Newberry (S. C.) Herald says: "One beauty about Peterson's Magazine is that it is ever on the advance in point of literature, elegance, and embellishment."

"THE BEST PUBLISHED."—The Hope (Ark.) Dispatch says: "Peterson's Magazine is very justly the pride of the ladies, for it is the best lady's-book published."

ALL STRIKING PECULIARITIES IN DRESSES should be avoided as in bad taste. They look "loud," and if there is anything which a well-bred lady should shun, it is this.

CULTIVATION OF MIND AND HEART is the most engaging of all attractions. It is a beauty that never fades.

HIGH HEELS for ladies' shoes are going out of fashion in Paris as well as in London.

ADDITIONS MAY BE MADE, at the price paid by the rest of the club, at any time during the year. And when enough additional subscribers have been sent, you will be entitled to another premium, or premiums, precisely as if it were a new club. Go on, therefore, adding to your clubs and earning premiums.

"WORTH THE PRICE OF THE NUMBER."—The New Brighton (N. Y.) Star says of a recent number of this magazine: "The colored pattern is alone worth the price of the number. This monthly is one whose cheapness is equaled only by its excellence."

NEVER BE ASHAMED to do what is right. If you keep a good conscience, happiness will come in due season.

NOTICES OF NEW BOOKS.

Kitty's Conquest. By Charles King. 1 vol., 12mo. Philadelphia: J. B. Lippincott & Co.—There is always a directness, a reality, and a local color, about the novels of this author, which place them high in the ranks of American fiction. The scene of the present story is the South, and the period just after the close of the war. The narrative never flags; some of the descriptions are very powerful; and the characters all act naturally, that is, are true to their individuality. The book is not a mere relash of an English novel, as so many other American ones, so called, are; but a life-like story of the South, ten or fifteen years ago, and evidently written, in great part, from personal experience. We can most cordially commend it.

The Poetical Works of John Mitchell, M. D. 1 vol., 8vo. Chicago: Shepard & Johnston, Printers.—This volume is very beautifully printed and bound: a credit, in every way, to both author and publisher. Dr. Mitchell is a physician of Janesville, Wisconsin, and now eighty-one years old. The poems have been written in leisure moments, snatched from a busy life, and "reflect credit," as one of our contemporaries says, "on his poetic ability, industry, and perseverance." A few poems are added, at the end of the volume, from the pen of his daughter, Marion Juliet Mitchell, who seems to have inherited the poetical gift from her father. One of her pieces, "An Evening Scene," is so graphic that we should like to reprint it, if we had room.

Not Like Other Girls. By Rosa Nouchette Cary. 1 vol., 12mo. Philadelphia: J. B. Lippincott & Co.—We have not, for a long time, read a story of its kind which has given us more pleasure. It is full of incident, the characters are well discriminated, the denouement is all that could be wished. Of the two sisters, Nan and Pauline, it is hard to tell which we like the best. We particularly commend their pluck in defying conventionality, and becoming dress-makers, when they lost their fortune. Mattie also enlists our sympathies, and we are quite rejoiced when, at the end, we find this "Cinderella" carrying off the "Prince" of the fairy tale, Sir Harry Challoner.

Through Spain on Donkey-Back. Drawings by W. Parker Bodfish. 1 vol., 4to. Boston: D. Lothrop & Co.—We have here quite an original book. It is an account of a tour through Spain, on a donkey, and is illustrated with numerous engravings. The latter are so spirited that they more than divide the interest with the letter-press, though the latter is exceptionally racy. The pictures of Spanish life and customs are extremely vivid, and embrace descriptions of all classes: nobles, tradesmen, peasantry, priests, soldiers, handcraftsmen, etc., etc., etc.

A Wife Hard Won. By Julia McNair Wright. 1 vol., 12mo. Philadelphia: J. B. Lippincott & Co.—A reprint of a very excellent English novel: a love-story, and one of more than usual merit. The tale shows genuine honest artistic workmanship. We cordially recommend it.

OUR ARM-CHAIR.

OUR JULY NUMBER: GOOD TIME TO SUBSCRIBE.—Our next number will begin a new volume, and will afford a good time to subscribe, especially if you do not wish back numbers. It will be in every respect a superior affair. The principal article will be a profusely illustrated one, on "Longfellow and Westminster Abbey"; for, as our readers know, a bust of that poet has just been placed in the Abbey, the first American one there. A new novelet will be begun, by the author of "A Fifth Avenue Romance," and will be not only a story, but an account of life in London and in the great country-houses of England, as the other was a description of life in New York and at Newport. Another will be by "Josiah Allen's Wife," giving an account of Josiah's first literary attempt. Altogether the July number will be an exceptionally fine one, and such as only "Peterson" can turn out. Subscriptions may begin with it, or with the January number, as the subscribers prefer, for back numbers, to January inclusive, can be furnished if desired, containing all the chapters of Mrs. Stephen's graphic novelet, "Her Season in Washington."

AN EXCELLENT PREPARATION.—"Imperial Granum is a preparation of wheat which will be found to possess the many excellent qualities claimed for it. For infant-food, as a non-stimulant nutritive and as a remedial in diseases that irritate the stomach, it is highly recommended by the most eminent chemists and physicians. Some of the best doctors of Mobile prescribe it in their practice, as an aliment in fevers, pulmonary complaints, dyspepsia, dysentery, diarrhea, and cholera infantum; and many families here bear testimony to its excellence, safety, and reliability for the purposes for which it is prescribed. Besides its medicinal virtues, it will be found incomparable in the preparation of jellies, ices, chocolates, puddings, custards, etc., being creamy and delicious. John Carle & Sons, New York, are the wholesale agents in this country, and it is for sale by all druggists."—Mobile (Ala.) Register.

CATARRH CURED.—A clergyman, after suffering a number of years from that loathsome disease—catarrh—after trying every known remedy without success, at last found a prescription which completely cured, and saved him from death. Any sufferer from this dreadful disease sending a self-addressed stamped envelope to Doctor J. A. Lawrence, 230 Schermerhorn Street, Brooklyn, New York, will receive the recipe free of charge.

HORSEFORD'S ACID PHOSPHATE, in seasickness, is of great value. Its action on the nerves of the disturbed stomach is soothing and effective.

MOTHERS' DEPARTMENT.

[MEDICAL BOTANY—OF THE GARDEN, FIELD, AND FOREST.]

BY ABRAM LIVEZEY, A. M., M. D.

POKE.

POKE—*Phytolacca decandra*. Derivation, Greek *phuton*, a plant, and probably *lachanon*, a pot-herb: the young shoots in the early spring being so used. Other names: poke-weed, pigeon-berry, red-weed, red night-shade, etc.

This is a very common coarse plant, and generally well known. It has a stout smooth purplish stem, four to six feet high, much branched. Leaves five to ten inches long, acute, petiolate, thin. Flowers in lateral racemes, usually opposite the leaves, three to six inches long, white. Fruit

a depressed-globose, compound, ten-celled, juicy, dark-purple berry. Flowers in June, fruit ripens in August.

The young shoots of this plant are highly esteemed by some families, and afford a substitute for asparagus.

This plant or weed loves rich waste grounds, old stumps, etc., and its rank purple stalk, with its loaded bunches of blackish shining berries, attracts the eye of the wayfarer in the fall of the year. Robins and pigeons especially feast luxuriously upon its fruit, and the flesh of these birds is often tinged with the deep color of its dark-red juice. Its roots are very large, which enables it to send up shoots in a single night to the length of several inches.

Every part of the plant is medicinal, but the root and berries are generally used. Mothers can cure the ordinary scaly tetter of the fingers and hands by simmering the expressed juice of the full-grown leaves till it becomes of the consistency of molasses, and applying it night and morning for a few days, attention meanwhile being paid to the bowels and diet. A strong decoction of the roots is a valuable remedy for affections of the skin, especially those attended with a troublesome itching. The itch is thus treated with success: If the child is generally affected, the mother should place him, stripped, in a tub in which a bucketful of the strong decoction has been placed, and bathe and rub him well for ten minutes, then wipe dry and put on a clean suit of clothing. It is seldom necessary to repeat the bath, though it should be, the next day, if required.

The juice of the berries, and a tincture made by steeping them in a bottle of whiskey, have been used from the earliest history of America, by chronic-rheumatism patients. An itinerant doctor, Norris by name, over fifty years ago, was quite popular—or rather, his recipes were—as all his packages were ordered to be put "on brandy." The poke, dried berries or roots, was one of his cures for chronic rheumatism. Mothers can make a tincture of the green roots, sliced, placed in a bottle, and covered with alcohol. A few drops of this is a suitable dose, repeated two or three or more times daily. This tincture is useful in diseases of the rectum (lower bowel), "lumps" or abscesses in the breast-glands—in fact, in all glandular diseases; in diphtheria alone, with aconite in croup, etc. It can be used locally in all these affections. It will hold (if not cure) slight cancerous affections in abeyance, by local and internal use. It will assist (by internal use) the cure of granular lids, while the granulations are slightly touched with a smooth piece of sulphate of copper or alum. This plant should receive more attention by mothers, as well as by physicians. Judiciously used, there are but few native plants possessed of wider range in application or more beneficial.

PUZZLE DEPARTMENT.

Everything relating to this department should be addressed "Puzzle Editor," PETERSON'S MAGAZINE, Lock Box 409, Marblehead, Mass.

No. 237.—RIDDLE.

I am in summer, but not in winter.
I am in drummer, but not in printer.
I am in moss, but not in tree.
I am in arm, but not in knee.
I am in mountain, but not in land.
I am a letter. Do you understand?

Port Ewen, N. Y.

H. S. WINCHELL

No. 238.—GEOGRAPHICAL ACROSTIC.

My first is a sacred river in the East, on whose waters maidens float their signal-lamps, and to whose banks the sick are brought to die.

My second is an island whose bars are too weak to keep a mighty spirit imprisoned.

My third is a river in the West, renowned for its boatmen floating down it.

My fourth is a town with a lake of its own, much beloved by straight-faced people for its narrow principles and musical-boxes.

My fifth is the glory of the ancient world, "now fallen from its high estate."

My sixth is the largest river in the world, and haunted by plenty of crocodiles.

My seventh is a mountain that many find hard to climb, few reaching its summit.

My eighth is the mountain whose cool breezes bring fresh health and vigor to languid and enervated Europeans in the East.

My ninth and last is a quaint little old town in Flanders, owning a good collegiate school, and which is not pronounced quite as written.

The initials of all these will give the name of the science which describes them all.

Glen Rose, Tex.

ANON.

No. 239.—DOUBLE HALF-SQUARE.

ACROSS.—1. Pertaining to pleasure. 2. Purpose. 3. To take a small repast between meals. 4. A Mohammedan prince. 5. A shade of color. 6. A Roman weight. 7. A letter.

DOWN.—1. The natural abode of a plant. 2. Clysters. 3. A book. 4. To divine. 5. A knot in wood. 6. A verb. 7. A letter.

St. Albans, Vt.

METEOR.

No. 240.—CHARADE.

My first is an animal that lives in the wood.

My second is a part of the body.

My third is a collection of water.

My whole is a lake in Maine.

Port Ewen, N. Y.

H. S. WINCHELL.

No. 241.—HOUR-GLASS PUZZLE.

1. A fish of the shark family. 2. A bird. 3. A fly hatched under the skin of cattle. 4. An insect. 5. A letter. 6. A bird. 7. An animal. 8. An animal. 9. A bird.

Centrals, Violated.

St. Albans, Vt.

METEOR.

No. 242.—CROSS-WORD ENIGMA.

My first is in deal, but not in play.

My second's in night, but not in day.

My third is in cat, but not in dog.

My fourth is in tree, but not in log.

My fifth is in milk, but not in butter.

My sixth is in house, but not in shutter.

My seventh's in new, but not in old.

My eighth is in warm, but not in cold.

My ninth is in short, but not in long.

My tenth is in cry, but not in song.

My whole you will find, if you closely look,

Is a very useful reference-book.

Decatur, Ind.

KATIE FITZ-GERALD.

No. 243.—DECAPITATIONS.

1. Behead a delicious fruit, and leave part of the body.

2. Behead to devour, and leave a preposition.

3. Behead to vex, and leave rest.

4. Behead fortune, and leave to relate.
5. Behead transported, and leave quick.
6. Behead an expanded sheet, and leave to be sick.
7. Behead a tree, and leave to exist.
8. Behead to count, and leave a fossil used as a paint.
9. Behead to wander, and leave a wooden vessel.

Removed letters form the name of a periodical.

Ashland, Miss.

WILLA A. ATREAS.

No. 244.—DOUBLE ACROSTIC.

1. A genus of snake-like lizards.
2. A whim.
3. A musician and Levite doorkeeper in the time of David.
4. The time of greatest brilliancy.
5. Quiescence.
- Primals, An animal.
- Finals, A kind of lizard.

St. Albans, Vt.

METEOR.

Answers Next Month.

ANSWERS TO PUZZLES IN MAY NUMBER.

No. 233.

Newspaper.

No. 234.

R				
B	O	E		
B	O	U	N	D
E	N	D		
D				

No. 235.

"Envy is a passion so full of cowardice and shame that nobody ever had the confidence to own it."

No. 236.

"To gently scan our brother man,
Still gentler sister woman."

MISCELLANEOUS.

A WORD ABOUT PEARLS.—A subscriber asks us what is the relative value of pearls and diamonds. This is a question difficult to answer. A diamond of the same size is worth vastly more than a pearl: and yet there are pearls and pearls, and some pearls are very costly. Generally, a pearl weighing one grain is worth only about one-eighth the price of a diamond of the same weight. Yet it is very easy to spend a large amount of money for pearl jewelry. Tiffany & Co., in New York, have a pearl necklace worth \$100,000. There is another worth \$23,000, and one was recently sold for \$30,000. These large prices are caused by the difficulty of obtaining particular sizes and colors that may be wanted. The most expensive collection of pearls is that of the Countess of Dudley, in England, which is far more valuable than the celebrated pearls belonging to the Queen. The countess has a coronet of pearls. The top is composed of pear-shaped pearls. There is a very large one in the centre, and the others are graduated in size down to

the smallest. In order to get these pear-shaped pearls in the requisite sizes and colors, the jewelers were obliged to buy such an enormous quantity of pearls that when the famous necklace was completed, with earrings, bracelets, brooch, and finger-rings to match, the jewelers had \$300,000 worth of odd pearls left. A pair of matched pear-shaped pearls weighing one hundred and ten grains was recently sold in San Francisco for \$6000. When the Princess Royal of England married Frederick William of Prussia, she received a necklace of thirty-two pearls, costing \$93,000. In 1789, the French Government possessed pearls valued at \$200,000. One that weighed one hundred and eight grains was valued at \$37,000; two that were pear-shaped were valued at \$55,000. The black pearls bring very high prices at present, but genuine pearls may be bought that are white, pink, or gray. The peculiar color which is called pearl is a soft transparent drab. There is at present a great demand for pearls, in spite of many persons thinking them unlucky. The plentifullness of imitations does not appear to destroy the value of the genuine article. Yet frequently ladies of wealth, both here and in Europe, appear with false pearls. "Nobody would think I would wear false pearls," said a lady, explaining this, "and it saves lots of money." Yet one can't help thinking of the sham.

THE GARDEN.

TO PRESERVE FERNS IN ALL THEIR COLOR.—To do this, the best plan is to take a large book, giving preference to one with thick porous paper. As the book will not be in the least injured by the process, select one with thick paper, but as a matter of fact it is of small consequence, provided that instead of taking the fern to the book, you take the book to the fern. Yes, the book must be taken to the fern-house, and must be opened ready to receive its leafy guest. The selected fronds must be cut one at a time, laid in the book immediately, gently pressed, and must not be disturbed for several days. To the surprise of those who have adopted this quick method for the first time, the fronds will be found as perfect as when gathered, the most delicate coloring being faithfully preserved, and every intricacy of form also. And it remains to be added that fronds so prepared will keep fresh in their looks for years.

HERB-DRYING FOR CULINARY PURPOSES.—During the dry weather, and before herbs come into bloom, gather a good supply of mint, sage, winter-savory, and marjoram, tie them in small but long bunches, and suspend them from a string fastened across some airy place, where the sun cannot reach them, but where the air can circulate freely round the suspended bunches. When the herbs are quite dry, rub the mint and sift it through a tin sifter or strainer, and bottle it for use. Rub the sage, but not too small, and keep it in a tin, covered and near the fire. The winter-savory and marjoram to be kept as it is, not broken small, but also put into round tins which have held preserved meat or coffee, and the lids not tightly put on, or they will become as musty as flour, and resemble heated hay. Mint sauce is best made with mint so prepared, and then, of course, can be had at any time without trouble. Sage should be quite green, not at all brown. If either of the herbs are dried in the sun, or near a fire, they will lose their color and be flavorless.

THE TREATMENT OF MIGNONETTE.—This "little darling" will keep in full bloom for a surprising time indoors, if it be not too profusely or frequently watered. Let the whole of the earth be gently saturated once a week, and that will suffice. These precepts are so unlike the usual practice,

that it is well worth while to recommend the experiment to all whom it may concern.

BONE-DUST, mixed with dry sifted loam or soil, and sown thickly broadcast on decaying grass-plots, will, after well rolling it in, restore its verdure. Mixing a small portion of bone-dust in the soil for plants will make them stronger and of a healthier growth, particularly in plants of a slender and delicate habit. Bone-dust can be obtained from those who supply manures and stimulants for plants, such as guano, etc.

FUN AND HUMOR.

THE CRAZY QUILT.

To dreamland I soon must have journeyed:
For scarce had I shut out earth's scenes,
Than a floating procession of garments
Advanced by invisible means.

There were ball-dresses long past their splendor,
White robes which some bride must have worn;
Queer ribbons, old bonnets and waistcoats,
And from each one a section was shorn.
Cloaks, jackets, skirts, aprons, and neckties—
They hovered in groups o'er the bed,
And with aspect of utter dejection
Their phantom-hands clutched at the spread.

All night round the bedside they circled;
And when in the morning I rose,
My eyes in their stupefied vision
Could see but a mass of old clothes.
So when at the table my hostess
Asked what kind of a night I had spent,
I told my strange dream to the household,
And begged to know what it all meant.

For a time they looked at me quite puzzled,
Their faces with wonder perplexed;
At length my host cried: "I have solved it,"
And laughed till I almost got vexed.
He laughed while we plied him with questions,
Engaging in merry word-tilt;
Then gasped with what breath he had left him:
"You slept 'neath my wife's crazy quilt!"

OUR NEW COOK-BOOK.

Every Receipt in this Cook-Book has been tested by a practical housekeeper.

MEATS.

A Very Nice Dish of Cold Lamb and Cucumbers or Spinach.—Fry slices or chops of cold lamb till they are slightly browned; dip the slices in breadcrumb, chopped parsley, and yolk of egg. Some grated lemon and a little nutmeg may be added. Fry them, and pour a little good gravy over them when served. The various methods of redressing mutton are applicable generally to lamb.

Beefsteak with Tomatoes.—About two hours before dinner, put the steak in a skillet with butter and onions. Fry both sides. Add the tomatoes, and let all stew. When nearly done, add a little hot water. Add a little sugar to the tomatoes.

VEGETABLES.

Tossed Potatoes.—Cut some boiled potatoes in slices three-eighths of an inch thick, put them in a saucepan with a piece of butter and some minced parsley, add pepper and salt to taste, and a squeeze of lemon; give the whole a toss on the fire, and serve. If cold potatoes are thus being dressed, add a little of either white stock, milk, or water, and leave them in the saucepan long enough to get hot.

Stewed Potatoes.—Rub a saucepan with a clove of garlic, put two ounces of butter into it, and when it is melted add six new potatoes, peeled, and cut in quarters. Put in a little hot water, pepper, and salt to taste, a small quantity of grated nutmeg, some minced parsley, and the juice of half a lemon. Let the whole stew slowly till the potatoes are quite done.

New Carrots.—Trim a quantity of the smallest new carrots that can be obtained, and boil them in salted water. When done, drain off the water, add a piece of fresh butter to the carrots, some parsley finely minced, a dash of pepper, a little powdered sugar, and a squeeze of lemon; moisten with a little stock free from fat, and keep them hot till wanted.

DESSERTS.

Gooseberry Trifle.—Put one quart of gooseberries into a jar, with sufficient moist sugar to sweeten them, and boil them until reduced to a pulp. Put this pulp at the bottom of a trifle-dish; pour over it a pint of custard, and, when cold, cover with whipped cream. The cream should be whipped the day before it is wanted for table, as it will then be firmer and more solid. The dish may be garnished as fancy dictates.

Light Puddings, or "Wind-Bags."—Boil rather more than a quarter of a pint of water with five ounces of butter, and add gradually, while on the fire, six ounces of the best flour and three eggs, both white and yolk, well beaten, and a little sugar; stir the whole together. Take small portions of this paste, and place on a tin; bake in a quick oven, and serve immediately, strewing them over with powdered sugar.

Whipped Cream.—Sweeten half a pint of cream with some loaf-sugar which has been well rubbed on the outside of a lemon, and then pounded. Put it into a perfectly clean cold bowl, and add to it the beaten-up white of an egg. Take a perfectly clean cold whisk, and whip the cream to a stiff froth in a very cold place, or over ice. As the froth rises, lay it on a hair sieve, in a cool place, to drain.

PRESERVES.

Preserves should not be boiled too long, or they become discolored; they should always be put in the jars while hot, and stood in a dry closet, in a room that will not be too cold in winter, and occasionally inspected. White paper, dipped in the white of egg, is the best way of preserving them.

Rhubarb Jam.—Wash the rhubarb, and rub with a dry cloth (don't pare it), cut it into squares, put it into a jar in the proportion of one pound of loaf-sugar to one and one-fourth pounds of rhubarb, take some of the sugar, and with it rub off the rind of one lemon to three pounds of rhubarb; strain the juice into the jar where you have the rhubarb and sugar, cut up the lemon into small dice, mix all together, and let them remain covered for twenty-four hours, or until the whole of the sugar is melted. Drain the juice from the rhubarb, and boil it for twenty minutes, then add the rhubarb, and boil thirty minutes, leaving the squares in shape. Great care must be taken in stirring it, or the squares will break. This jam is exceedingly good, and keeps well.

To Preserve Strawberries Whole.—Take equal weights of the largest strawberries procurable and fine loaf-sugar, lay the fruit in deep dishes, and sprinkle half the sugar over them in fine powder; give the dish a gentle shake, that the sugar may always touch the under part of the fruit. The next day make a syrup with the remainder of the sugar and the juice drawn from the strawberries, and boil it until it jellies; then carefully put in the strawberries, and let them simmer nearly an hour; then put them with care into jars or bottles, and fill up with the syrup, of which there will be more than required, but the next day the jars will

hold nearly or quite the whole. Cover the jars or bottles with brandy paper.

A Sweet Pickle of Cherries, Plums, Peaches, Etc.—Take seven pounds of fruit; wipe it dry, and stick the cherries, etc., with a needle. Add one ounce of cinnamon, one of cloves, and one of allspice. Then boil one quart of sharp vinegar with three pounds of sugar; skim it, and pour it when just hot over the fruit. Let it remain for twenty-four hours. The next day pour off the juice; boil it again, and pour over the fruit as before, and let it remain another twenty-four hours, after which boil the whole, first scalding the fruit. When cold, put it into jars, cover with the syrup, bind them over with a bladder, and keep in a cool place.

Fruit Jelly.—The juice of cranberries or any fresh fruit will do. Take two quarts of the fruit, put it on the fire, cover with water, and stew them until sufficiently soft to squeeze through a bag. To two quarts of juice, put half a pound of loaf-sugar. Let it boil, skimming it all the time. While boiling, throw in a very scant quarter of a pound of fine pearl-sago, and as much vanilla as you think will give it a little flavor. Cook it until the sago is perfectly transparent. Make it very cold, and eat with cream. Mould like blanc-mange.

Raspberry Jam.—Take an equal weight of the fruit and sugar, and wash the fruit with a wooden or silver spoon. Put it into a preserving-kettle, and let it stew quickly. When most of the juice is drawn out, add the sugar, and let it boil fifteen or twenty minutes. If boiled too long, it becomes hard. When the fruit and sugar are put on the fire together, it makes the preserved jam hard; but when the sugar is added as above, while the jam is well cooked, it is mixed with a clear jelly.

Raspberry Acid.—Dissolve five ounces of tartaric acid in one quart of cold water, pour it on twelve pounds of fruit in a large jar, let it stand twenty-four hours, strain it from the fruit without pressing, and to every pint of juice put one and a quarter pounds of pounded loaf-sugar. Stir with a silver spoon until the sugar is all dissolved. Let it stand for a day or two, then take off the scum and bottle. It is more wholesome than raspberry vinegar.

FLORICULTURE.

VARIETIES OF ROSES.—We are often asked what are the choicest varieties of roses. The principal varieties of the tea-roses are as follows: Adam, large, pinkish purple; Archduchess Isabel, deep blush; Bongere, light salmon; Bon Silene, bright salmon; Cela, blush, shaded pink; Camelia, pure white; Comte de la Carthe, deep blush; Cornelia Cook, pure white; Fleur de Cymes, globular, white; Madame Falot, orange yellow; Madame Russell, blush white; Madame de Vatry, carmine rose; Madame Dumaige, rosy pink; Mario de Beau, rich blush; Madame Branvyl, white, with straw-colored centre; Maréchale Bugeaud, shaded rose; Melville, rosy lilac; Miss Caroline, salmon rose; Nina, large, pinkish violet; Nipheta, pure white; Pactole, deep straw-color; Reyland, rosy crimson; Sombriel, large, deep blush; Sooto, pure white; Sanguinea, deep crimson; Safrano, orange, with shaded pink; Souvenir d'un Ami, light lilac. Among the Bourbon or Bengal roses, the principal are as follows: Appoline, capped, carmine; Agrippina, bright crimson; Bourbon Queen, rich blush; Beau Carmine, light carmine; Bosanquet, blush white; Compete Bopinsky, rich carmine; Cramois Supérieur, purplish crimson; Douglass, rich violet; Duchess Thuringe, French white; Empress Eugénie, large, deep rose; Hermosa, pink, extra; Louis Philippe, light crimson; Paxton, light carmine; Phoenix, carmine rose; Pierre St.

Cyr, rosy crimson; Souvenir de la Malmaison, deep blush; Sombriel, French white. The best-known varieties of the Noisette, or climbing-rose, are as follows: America, straw-color, shaded purple; Jeanne d'Arc, pure white, with straw-colored centre; La Marque, large, pure white; Madame Longchamps, large, pure white; Marshal Neil, deep canary; Setina, dark rose-color; Solfatare, deep sulphur yellow; Washington, white, with very large clusters. There are only six varieties of running-roses, which are well known in this market, as follows: Bourgogne Megane, purple crimson; Climbing Moss, rosy crimson; Prairie Queen, white, with purple veins; two varieties prairie-roses, named the Mrs. Hovey, a white shaded rose, and the Baltimore Belle, a blush white, and the scarlet Greenville, crimson scarlet.

Of perpetual roses, there is a large variety, the principal of which are as follows: Achille Comte, deep blush; Alburatus, purplish crimson; Auguste Mie, deep blush; Baron Provost, rich pink; Cardinal Patrizi, brilliant crimson; Coquette de Blanches, pure white; Duplex Morney, purple; Enfant du Mont Carmel, light carmine; Eugene Sue, light crimson; General Lane, dark rose; General Washington, scarlet crimson; General Forey, clear red; Géant de Bataille, scarlet crimson; General Jacqueminot, crimson scarlet; Jules Margottin, bright deep crimson; Louis Currie, carmine; La Reine, satin rose; Madame Trotter, dark pink; Madame Plantier, a hybrid China, pure white; Madame Brun, light blush; Madame C. de Islay, light rose blush; Madame Knorr, pink; Madame Laffay, light crimson, very fragrant; Madame de Willermet, cup-shaped, extra fragrant; Paeonia, bright carmine; Pius IX, crimson violet; Princess Rohan, violet crimson; Reine des Violets, dark violet; Sydonia, light blush; Triomphe d'Exposition, crimson red; Triomphe de Rheiing, light rose; William Penn, light crimson. The chief varieties of moss-roses are as follows: Aphells, purple; Countess Muranaig, white; Gloire des Mousseuses, pale rose, very mossy; Luxemburg, crimson.

THE TOILETTE, ETC., ETC.

HOW TO BE BEAUTIFUL.—Every woman owes it to herself to look as pretty as she can. This not for mere vanity, which is a mean trait, but as part of her "mission of the beautiful." Now one of the chief beauties of a woman is a clear healthy complexion, whether fair or dark, pale or rosy, and the way to cultivate it is to live a reasonable life, in which all extremes are avoided. It is because of this sort of life that the Quaker girls of Philadelphia have long been celebrated for their complexions. Late hours are not conducive to a good complexion, nor is overmuch dancing or living in heated rooms. Rich and fatty food also produces a dark muddy look, especially when the people who indulge in it take but little exercise. It is very rarely that a young child has a bad complexion, so the causes of deterioration must come into operation as it gets older. A very fruitful one is the oppressively warm clothing in which some tender mothers wrap their darlings, and the hot nurseries in which they sleep. It is very necessary that young babies who have but little caloric in themselves should sleep in a warm room, and that children suffering from cramp, bronchitis, or inflammation of the lungs should be kept in an even temperature; but in a general way the sleep is more refreshing and the skin acts more healthily if the bed-rooms have no fire in them.

Perspiration of several hours' standing chokes the pores, the morning bath or wash cannot remove all the obstructing matter, and the complexion makes its first advances on the downward road. Plenty of exercise in the open air assists the skin in many ways. It keeps off such evils as indigestion, liver-complaints, etc. The circulation of the

blood has a great deal to do with the complexion, and here again it may be observed that there is nothing like brisk regular exercise for keeping the circulation as it should be. Many women are distressed by a flushed face after a meal, and though the best plan is not to care about it, all are not sufficiently strong-minded to be indifferent. This is caused by the change in the circulation produced by eating and drinking, and one of the best methods of relieving it is bathing the face with quite hot water, but without stooping very low to do it, which latter increases the flush, by driving the blood to the head.

It is said women never grow old. That is, we fear, more complimentary than true. Wrinkles are one of the things that annoy the sex, as years advance. They are very much increased by the use of large quantities of powder, a habit remarkably offensive to men, whatever foolish women think of it. A little powder to prevent chafing, in cold weather, or after washing when the face or neck have been exposed to the sun, is a very different thing. Just a dust of powder immediately wiped off temporarily removes a greasy look; but it stands to reason that a lavish use of it must fill up the pores of the skin, and thereby permanently injure the complexion. Wrinkles are very much under personal control. A girl or a youth who indulges in a perpetual knitting of the brows produces a very ugly wrinkle between the eyebrows, but this may be entirely removed by forsaking the trick. A habit of half closing the eyes—very common with near-sighted persons who do not choose to wear glasses—produces wrinkles at their outer corners.

An ill-tempered dropping of the corners of the mouth brings wrinkles in those positions. No outward application will ever cure this; the effort must come from strong determination and resolute avoidance of the cause that produces the ugly effect. Living in a smoky dirty atmosphere tends to develop and accentuate wrinkles; the grime naturally settles in any little hollows that will receive it, and the longer it stays there the more difficult it is to remove. It may be partially kept out by wearing a veil out of doors, but the best thing is frequent and thorough washing with hot water, and the application of a little sweet oil or cold cream at bed-time. This softens and smooths the skin, helping it to fill out instead of increasing the tendency to fall into hollows and trace channels. A little alum or other astringent lotion applied in the morning does good rather than harm, but if it makes the skin smart it acts as an irritant and must be avoided. People who habitually worry themselves over trifles frequently get wrinkles in their forehead.